INSIDER'S RECIPES MASTER EDITION

Insider's Recipes Master Edition

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101st Airborne Beer Cheese Soup

1 large can chicken broth
1 medium jar cheese whiz
1 can stale beer
cayenne pepper to taste

Heat broth to boiling, reduce heat, add cheese whiz, stir till melted, add beer and reheat, but do not boil. Top with bacon bits and green onions

3 Musketeers Bars

3 cups granulated sugar
3/4 cup light corn syrup
3/4 cup water
1/8 teaspoon salt
3 egg whites
1/3 cup semisweet chocolate chips
2 bags milk chocolate chips (12−ounce bags)

In a large saucepan over medium heat, combine the sugar, corn syrup, water, and salt. Heat, stirring, to boiling, then continue to cook using a candy thermometer to monitor the temperature. Beat the egg whites until they are stiff and form peaks. Don't use a plastic bowl for this. When the sugar solution comes to 270 degrees F, or the soft−crack stage, remove from the heat and pour the mixture in thin streams into the egg whites, blending completely with a mixer set on low speed. Continue to mix until the candy begins to harden to the consistency of dough. This may take as long as 20 minutes. At this point add the semisweet chocolate chips. Remember that the candy must already be at the consistency of dough when you add the chocolate; the nougat will thicken no more after the chocolate is added.
When the chocolate is thoroughly blended and the nougat has thickened, Press it into a greased 9x9−inch pan. Refrigerate until firm, about 30 minutes. With a sharp knife, cut the candy in half down the middle of the pan. Then cut across into 7 segments to create a total of 14 bars. Melt the milk chocolate chips in the microwave for 2 minutes on half power, stirring halfway through the heating time. Melt completely, but be careful not to overheat. Resting a bar on a fork dip each bar into the chocolate to coat completely and place on wax paper.
Cool until firm at room temperature, 1 to 2 hours. Makes 14 candy bars.

A&W Chili Dogs

1 Sabrett brand 2 ounce beef frankfurter (7½" long)
1 regular hot dog roll
3 Tablespoons A&W Coney Island Sauce (see recipe below)
1 Tablespoon chopped white onion
1/2 Tablespoon Kraft shredded mild cheddar cheese (optional)

A&W Coney Island Chili Dog Sauce
1 pound ground chuck
1 six ounce can Hunts tomato paste
1 Cup water
1 Tablespoon sugar
1 Tablespoon prepared yellow mustard
1 Tablespoon dried, minced onion
2 teaspoons chili powder
1 teaspoon Worcestershire sauce
1 teaspoon salt
1/2 teaspoon celery seed
1/2 teaspoon ground cumin (heaping)
1/4 teaspoon ground black pepper

Making the Chili Dog Sauce:

1. In a 2 qt. saucepan, brown the ground chuck, breaking into very small pieces. Salt and pepper lightly while cooking. Do not drain the fat.

2. Add the remaining ingredients. Simmer, uncovered, 30−45 minutes until it thickens. Stir occasionally.

3. Allow to cool, cover, and refrigerate until "Dog−Time". You'll be microwaving what you need later.

Cooking your A&W Chili Dog

1. Bring a 2 qt. saucepan of water to a rolling boil.

2. Remove the saucepan from the heat, and add the desired number of frankfurters to the water. Cover and let sit about 10 minutes.

3. After the franks are done, microwave the chili dog sauce until steaming. (Only microwave what you need, save the rest) Then microwave each hot dog roll 10 seconds....just enough to warm.

4. Remove the cooked franks with tongs, and place on the microwaved hot dog roll.

5. Add about 3 Tablespoons of your prepared A&W chili dog sauce, and the chopped onion. Grated cheddar cheese is optional.

A&W Onion Rings

1 cup McCormick Golden Dipt Tempura batter mix
1/4 teaspoon onion powder
1/8 teaspoon ground black pepper
1/2 cup water
1/4 cup beer

1 extra large white onion, sliced 3/8" thick
6 cups vegetable oil in your deep fryer

Preheat the deep fryer to 375F
Combine the tempura mix with the spices and liquid to make a batter using a fork. There will be some small lumps; don't worry about those.
Slice the onion, and separate all of the rings.
Dip the individual rings in the batter, and drop into the preheated oil. Deep fry 3−5 minutes until golden brown. Remove to a paper towel lined plate, salt lightly, and serve hot.

A1 Sauce

1/2 Cup Orange Juice
1/2 Cup Raisins
1/4 Cup Soy Sauce
1/4 Cup White Vinegar
2 Tbsp Dijon mustard
1 Tbsp Bottled Grated Orange Peel
2 Tbsp Heinz Ketchup
2 Tbsp Heinz Chili Sauce

1. Bring to a boil for 2 minutes stirring.
2. Remove from heat. Allow to cool to lukewarm.
3. Put mixture in a blender till it is pureed. Pour in bottle.
4. Cap tightly and refrigerate to use within 90 days.

Almond Bark

1 Cup Whole blanched almonds
1 Tsp. Butter
1 Lb. White chocolate

This is a mircowave recipe. Place almonds and butter in a 9−inch glass pie plate. Cook on high (max. power) 4 to 5 1/2 minutes, or until almonds are toasted, stirring twice during cooking. Set aside. Place chocolate in large microwave proof mixing bowl and cook on high (max. power) 2 1/2 to 3 minutes, or until softened. Stir in almonds and pour onto waxed paper lined baking sheet. Spread to desired thickness and refrigerate until set. Break into serving size peices. Makes (approx.) 1 1/2 lbs.

Almond Joy Bars

Ingredients (26 servings)

4 c (8 1/2−oz) shredded coconut
1/4 c Light corn syrup
1 pk (11 1/2−oz) milk chocolate pieces
1/4 c Vegetable shortening
26 Whole natural almonds (1−oz)

Line two large cookie sheets with waxed paper. Set large wire cooling rack on paper; set aside.

Place coconut in large bowl; set aside.

Place corn syrup in a 1−cup glass measure. Microwave on high (100%) 1 minute or until syrup boils. Immediately pour over coconut. Work warm syrup into coconut using the back of a wooden spoon until coconut is thoroughly coated. This takes a little time, and yes, there is enough syrup.

Using 1 level measuring tablespoon of coconut, shape into a ball by squeezing coconut firmly in palm of one hand, then rolling between both palms. (HINT: Measure out all of the coconut then roll into balls.) Place 2 inches apart on wire racks. Let dry 10 minutes. Reroll coconut balls so there are no loose ends of coconut sticking up.

Place milk chocolate and shortening in a 4−cup glass measure or 1 1/2 quart microwave−safe bowl. Microwave on high 1 to 2 minutes or until mixture can be stirred smooth and is glossy; stirring once or twice.

Working quickly, spoon 1 level measuring tablespoon of the chocolate over each coconut ball, making sure chocolate coats and letting excess chocolate drip down onto waxed paper. While chocolate coating is still soft, lightly press whole almond on top of each. Let stand to set or place in refrigerator. Store in a single layer in airtight container.
Keeps best if refrigerated. Makes 26.

Andouille Sausage

1−1/2 Yards large sausage casing, approximately (about 2−3 inches wide)
4 Pound Lean fresh pork
2 Pound Pork fat
3 1/3 Tablespoon Finely minced garlic
2 Tablespoon Salt
1/2 Teaspoon Freshly ground black pepper
1/8 Teaspoon Cayenne
1/8 Teaspoon Chili powder
1/8 Teaspoon Mace
1/8 Teaspoon Allspice
1/2 Teaspoon Dried thyme
1 Tablespoon Paprika
1/4 Teaspoon Ground bay leaf
1/4 Teaspoon Sage
5 Teaspoon Colgin's liquid hickory smoke

Soak the casing about an hour in cold water to soften it and to loosen the salt in which it is packed. Cut into 3 yard lengths, then place the narrow end of the sausage stuffer in one end of the casing. Place the wide end of the stuffer up against the sink faucet and run cold water through the inside of the casing to remove any salt.

(Roll up the casing you do not intend to use; put about 2 inches of coarse salt in a large jar, place the rolled up casing on it, then fill the rest of the jar with salt. Close tightly and refrigerate for later use.)

Cut the meat and fat into chunks about 1/2 inch across and pass once through the coarse blade of the meat grinder. Combine the pork with the remaining ingredients in a large bowl and mix well with a wooden spoon. Cut the casings into 26 inch lengths and stuff as follows: Tie a knot in each piece of casing about 2 inches from one end. Fit the open end over the tip of the sausage stuffer and slide it to about 1 inch from the wide end. Push the rest of the casing onto the stuffer until the top touches the knot.

(The casing will look like accordian folds on the stuffer.)

Fit the stuffer onto the meat grinder as directed on the instructions that come with the machine, or hold the wide end of the stuffer against or over the opeoning by hand. Fill the hopper with stuffing. Turn the machine on if it is electric and feed the stuffing gradually into the hopper; for a manual machine, push the stuffing through with a wooden pestle. The sausage casing

will fill and inflate gradually. Stop filling about 1 1/4 inches from the funnel end and slip the casing off the funnel, smoothing out any bumps carefully with your fingers and being careful not to push the stuffing out of the casing. Tie off the open end of the sausage tightly with a piece of string or make a knot in the casing itself. Repeat until all the stuffing is used up.

To cook, slice the andouille 1/2 inch thick and grill in a hot skillet with no water for about 12 minutes on each side, until brown and crisp at the edges.

Applebee's Blonde Brownies

2 cups flour
1 tsp. baking powder
3 /4 tsp. salt
1/4 tsp. baking soda
1 1/4 sticks unsalted butter (10 Tbsp.)
2 cups packed golden brown sugar
2 large eggs
2 tsp. vanilla
3/4 cup chocolate chips
3/4 cup chopped pecans

Preheat oven to 350 degrees. Flour and butter a 9 x13 x 2 pan. Sift flour into a bowl. Mix flour, baking powder, salt, and baking soda. Set aside. Melt butter. In mixing bowl, place melted butter and add sugar, mixing well. Add eggs and vanilla, mixing well. Add flour slowly, blending. Batter will be slightly thick.
Spread in pan. Sprinkle chocolate chips and pecans over all. Bake for 25 − 30 minutes.

Applebee's Lemonade

1 Quart water
1 Cup sugar
1 Cup FRESH lemon juice
Sparkling Water (not tonic water, like Perrier)

Mix first three togther. Fill a tall glass 2/3 to 3/4 with Lemon mixture then fill with sparkling water.

An intresting variation is to puree some fruit (raspberries, strawberries, etc) with a little superfine or powdered sugar and put that in the glass before adding the the lemonade and water.

Applebee's Oriental Chicken Salad

Salad:

- 1 egg
- 1/2 cup milk
- 1/2 cup flour
- 1/2 cup corn flake crumbs
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 boneless, skinless chicken breast half
- oil for frying
- 3 cups chopped romaine lettuce
- 1 cup red cabbage
- 1 cup Napa cabbage
- 1/2 carrot, julienned or shredded
- 1 green onion, chopped
- 1 tablespoon sliced almonds
- 1/3 cup chow mein noodles

Dressing:

- 3 tablespoons honey
- 1 1/2 tablespoons rice wine vinegar
- 1/4 cup mayonnaise
- 1 teaspoon Grey Poupon Dijon mustard
- 1/8 teaspoon sesame oil

Prepare dressing ingredients by mixing in a small bowl. Refrigerate while preparing salad.

Cut each chicken breast into 5 strips. In one bowl, beat egg with milk. In another bowl, combine flour with corn flake crumbs, salt and pepper.

Preheat oil over medium heat.

Dip individual chicken pieces in egg mixture and then roll in the flour mixture. Fry chicken until browned, drain and set aside.

Prepare salad by tossing the chopped romaine with the chopped red cabbage, Napa cabbage, and carrots. Sprinkle sliced green onion on top of the lettuce. Sprinkle almonds over the salad, then the chow mein noodles.

Cut the chicken into small chunks. Place the chicken onto the salad forming a pile in the middle. Serve with salad dressing on the side.

Applebee's Baby Back Ribs

3 racks (about 1 lb. each) pork baby back ribs, each cut in half
Barbecue sauce:
1 cup ketchup
1/4 cup apple cider vinager
3 tablespoons dark brown sugar
3 tablespoons worcestershire sauce
1 teaspoon liquid smoke
1/2 teaspoon salt

1. Put ribs in a large pot with enough water to cover them. Bring water to a boil, reduce heat, cover and simmer 1 hour or until ribs are fork tender.

2. Mix all sauce ingrediants together in a medium sauce pan and bring to a boil, reduce heat and simmer uncovered, stirring often, for 30 minutes or until slightly thickened.

3.Heat broiler. Line broiler with foil for easy cleanup. Place ribs, meat side down, on broiler pan, brush with 1/2 the sauce and broil 4−5 inches from heat source for 6 to 7 minutes. turn ribs over, brush with remaining sauce and broil 6 to 7 minutes longer or until edges are slightly charred.

Applebee's Bourbon Street Steak

1/2 cup bottled steak sauce
1/4 cup bourbon whiskey
1 tablespoon honey
2 teaspoons prepared mustard
4 beef rib, round, or chuck steaks (10 ounces each)

Combine all the ingredients except the steaks in a baking dish or resealable plastic storage bag; mix well. Add the steaks; cover (or seal) and refrigerate for 2 hours, or overnight. Preheat the grill to medium−high heat. Grill the steaks for 12 to 15 minutes, or until desired doneness, turning them over halfway through the grilling.

Applebee's Club House Grill Sandwich

2 thick slices of french bread
softened butter
mayonnaise
1/3 cup shredded cheddar cheese
2 slices deli turkey breast
2 slices deli ham
2 slices tomato
2 tsps. bullseye barbecue sauce

Butter one slice of bread and put butter side down into preheated skillet, on medium heat. Spread the up side of the slice with mayo. Sprinkle on half of cheese. Heat the turkey and ham slices in the same skillet for about 30 seconds. Lay the turkey on the cheese, then the tomato. Spread bbq sauce over tomato, then lay on the ham, sprinkle the rest of the cheese over ham. Butter the second slice of bread on one side and put on top, with butter side up. The first bread slice should be brown, flip sandwich over and brown the second side for 2−3 minutes, or till golden brown. Remove from skillet, cut in half diagonally and serve with additional bbq sauce.

Applebee's Spinach Pizza Appetizer

Pita Bread (2 or 3 whole)
1 − 10 oz. pkg frozen spinach
1/3 cup nutritional yeast
1 med. onion
5 or 6 plum tomatoes
8 Ounce pkg fresh mushrooms
3−4 cloves garlic
1 Teaspoon of each of the following spices:
basil, parsley, cayenne pepper
1/2 to 1 cup rice milk
4 Tablespoon flour

Thaw spinach completely, press out all water. Heat milk in saucepan, when hot but not boiling stir in flour. Stir until sauce begins to thicken, turn heat down. Add nutritional yeast and spinach. Stir constantly until thick and gooey, only about 3−4 min. In separate pan, saute onion, garlic, until onion is tender. Stir in tomatoes, mushrooms, and spices. Saute until just done. Preheat oven to 425. Using a very sharp bread knife, split each pita bread so that you have two round flat pieces instead of one thick one. Place each piece of bread on a cookie sheet or pizza pan. Spread spinach sauce over each. Top with tomato mixture, being careful to avoid the juice. Bake for 5 to 7 min. Watch closely so that the edges of the pita don't burn.

Arby's Barbecue Sauce

1 cup ketchup
2 teaspoons water
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon pepper
1/4 teaspoon salt
1/2 teaspoon Tabasco pepper sauce

1. Combine all the ingredients in a small saucepan and cook over medium heat, stirring constantly, until the sauce begins to boil, 5 to 10 minutes.

2. Remove the sauce from the heat. Cover and allow to cool.

3. Pour into a covered container for storage in your refrigerator. Keeps for a month or two.

Makes 1 cup.

Arby's Horsey Sauce

1 cup mayonnaise
3 tbsp. Bottled horseradish cream
1 tbsp. Sugar
2 packages Equal

Mix all ingredients and chill.

Arthur Treacher's Fish Batter

3	Pounds	Fish Fillets
2	Cups	All−purpose flour
3	Cups	Pancake mix
3	Cups	Club soda
1	Tablespoon	Onion powder
1	Tablespoon	Seasoned salt

Dip moistened fish pieces evenly but lightly in the flour.

Dust off any excess flour and allow pieces to air dry on waxed paper, about 5 minutes. Whip the pancake mix with the club soda to the consistency of buttermilk− pourable, but not too thin and not too thick. Beat in the onion powder and seasoned salt.

Dip floured fillets into batter and drop into 425 oil in heavy saucepan using meat thermometer. Brown about 4 minutes per side.

Arrange on cookie sheet in 325 oven until all pieces have been fried.

Aunt Jemima's Pancake Mix

2 cups Self−rising flour
2 cups Bisquick
1/2 cup Sugar
1/2 cup Non−dairy creamer powder

TO USE THE MIX:
1 Egg
8 ounces 7−up
1 3/4 cups prepared pancake mix

THE MIX: In an 8−cup container, stir together flour, Bisquick, sugar and creamer. Cover tightly. Refrigerate mix to use within 3 months.

Makes 7 cups of mix.

TO USE: Into blender, put egg, 7−up and prepared pancake mix. Blend at high speed until smooth, 1 minute. Allow 1/3 cup batter for each 6" pancake.

Aunt Jamima Maple Syrup

2 Cup Water
1 Cup Sugar
2 Cup Dark corn syrup
1/4 Teaspoon Salt
1 Teaspoon Maple flavoring

Combine the first four ingredients in a saucepan over med. heat. Stir occasionally, until the mixture comes to a full boil. Let it boil for 7 min. Turn the heat off and let the syrup cool for 15 min. Add the maple flavoring and stir. When completely cool, transfer the syrup to a covered plastic or glass container.

VARIATION: For syrup with a butter flavor, just add 3 tbsp. of butter to the mixture before heating. For a lighter syrup, use a sugar substitute instead of the regular sugar.

Auntie Ann's Pretzels

1 1/2 cup warm water
1 1/8 tsp. active yeast (1 1/2 pkg)
2 Tbs. brown sugar
1 1/8 tsp. salt
1 cup bread flour
3 cups regular flour

2 cups warm water
2 Tbs. baking soda

To taste coarse salt
2−4 Tbs. butter (melted)

Sprinkle yeast on lukewarm water in mixing bowl; stir to dissolve. Add sugar, salt, and stir to dissolve; add flour and knead dough until smooth and elastic. Let rise at least 1/2 hour.

While dough is rising, prepare a baking soda water bath with 2 cups warm water and 2 Tbs. baking soda. Be certain to stir often.

After dough has risen, pinch off bits of dough and roll into a long rope (about 1/2 inch or less thick) and shape. Dip pretzel into soda solution and place on greased baking sheet. Allow pretzel to rise again. Bake in a 450 degree oven for about 10 minutes or until golden. Brush with melted butter and enjoy!

Toppings:

After you brush with butter try sprinkling with coarse salt.
Or for Auntie Anne's famous cinnamon sugar, try melting a stick of butter in a shallow bowl(big enough to fit the entire pretzel) and in another bowl, make a mixture of cinnamon and sugar. dip the pretzel into the butter, coating both sides generously. then dip again into the cinnamon mixture.

Baby Ruth Bars

1 1/3 cups margarine
2 cups brown sugar
1/3 cup white corn syrup
8 cups oatmeal
2 tsp. vanilla
1/2 cup peanut butter

Melt margarine. Add brown sugar, syrup, peanut butter, oatmeal and vanilla. Put in 9x13 cake pan.
Bake 350 for about 15 minutes.

Topping:

6 oz. package. chocolate chips
1/2 6 oz. package butterscotch chips
2/3 cup peanut butter
1 cup chopped nuts/peanuts

Melt together and spread on top. Cut into bars when cool.

Bailey's Original Irish Cream

1 cup light cream
1 can sweetened condensed milk (14 oz.)
1 2/3 cups Irish whiskey
1 teaspoon instant coffee
2 tablespoons chocolate syrup
1 teaspoon vanilla extract
1 teaspoon almond extract

Combine all the ingredients in a blender and blend at high speed for about 20 seconds.
Transfer to a clean bottle with a tightly fitting cap.
Store, refrigerated, and shake well before using.

BB King's BBQ Ribs

2 Pounds Pork Loin Ribs
Dry Spice Rub (recipe follows)
4 cups canned tomato sauce
1/2 cup diced tomato
1/4 cup firmly packed brown sugar
1/4 tablespoon Worcestershire sauce
2 tablespoons dried onion
1/4 cup soy sauce
1/4 cup water

Coleslaw and grilled corn on the cob as accompaniments

Rub ribs well with some of the Dry Spice Rub and refrigerate, covered, for 4 to 6 hours.

In a saucepan combine tomato sauce, tomato, sugar, Worcestershire sauce, onion, soy sauce, water, and 1/2 cup Dry Spice Rub and cook over very low heat for 3 hours.

Preheat a grill or smoker over low heat until hot. Add ribs and cook, covered, for 3 to 5 hours. Brush with sauce during last minutes of cooking. Serve with remaining sauce, coleslaw, and corn.

Dry Spice Rub:

1 cup chili powder
1 tablespoon garlic granules
1 teaspoon onion powder
1/2 teaspoon cumin
1 1/2 teaspoons salt
2 tablespoons seasoned salt

In a jar combine all ingredients well and store in a dry place, covered, until ready to use.

Beef Jerky

1/2 cup dark soy sauce
2 Tbs Worcestershire sauce
1 tsp monosodium glutamate (optional)
1 tsp onion powder
1 tsp garlic powder
1/4 tsp powdered ginger
2 Tbls. freshly ground black pepper
1/2 tsp Tabasco
1/2 tsp liquid smoke seasoning
2 lbs lean beef brisket, eye−of−round or flank steak, trimmed completely of fat and cut across grain into slices 1/4 inch thick

To aid in slicing meat thinly, freeze the meat slightly until ice crystals are formed.
Blend all ingredients except meat in small bowl. Dip each piece of meat into marinade, coating well. Place in shallow dish. Pour remaining marinade over top, cover and refrigerate overnight.

Oven method: Preheat oven to lowest setting (about 130F). Place several layers of paper towels on baking sheets. Arrange meat in single layer on prepared sheets and cover with additional toweling. Flatten meat with rolling pin. Discard towels and set meat directly on oven racks, with foil below to catch any drips.
Let dry 8 to 12 hours (depending on temperature of oven).

Dehydrator method: Arrange meat on trays in single layer and dehydrate 10 to 12 hours, depending on thickness.

Store jerky in plastic bags or in tightly covered containers in cool, dry area.

Ben & Jerry's Cherry Garcia

1/4 cup shaved semi−sweet chocolate bars
1/4 cup fresh Bing cherries, halved and pitted (you may use canned cherries, but be sure to drain the syrup)
2 large eggs
3/4 cup sugar
2 cups heavy or whipping cream
1 cup milk

1. Place the shaved chocolate flakes and the cherries in separate bowls. Cover and refrigerate.

2. Whisk the eggs in a mixing bowl until light and fluffy, 1 to 2 minutes. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream and milk and whisk to blend.

3. Transfer the mixture to an ice cream maker and freeze following the manufacturer’s instructions.

4. After the ice cream stiffens (about 2 minutes before it is done), add the chocolate and the cherries, then continue freezing until the ice cream is ready.

Ben & Jerry's Heath Bar Crunch Ice Cream

4 Heath Bars
2 Cup Heavy or whipping cream
2 Large Eggs
1 Cup Whole milk
3/4 Cup Sugar
2 Teaspoon Vanilla

Using a sharp knife, cut the candy bars into 1/2 to 1 inch chunks. You should have about 1 cup. Place the chucks in a bowl, cover and freeze.

Whisk the egg in a mixing bowl until light and fluffy, 1−2 minutes. Whisk in the sugar, a little at a time, then continue to whisk until completely blended, about 1 minute more. Pour in the cream, milk, vanilla, and whisk to blend. Transfer the mixture to ice cream maker and freeze following manufacturer's instructions.

After the ice cream stiffens (about 2 minutes before it is done) add the candy, then continue freezing until the ice cream is ready.

Variation: COFFEE HEATH BAR CRUNCH:

Omit vanilla and substitute 3T good quality freeze−dried coffee. Add 2 T coffee with the cream and milk, and add the remaining 1 T coffee with the candy. (after the ice cream stiffens).

Ben & Jerry's Fresh Georgia Peach Ice Cream

2 Cup Ripe peaches finely chopped
1 1/4 Cup Sugar
1/2 Juice of lemon
2 Large Eggs
2 Cup Heavy or whipping cream
1 Cup Milk

The best way to capture the elusive flavor of summertime. Ben and Jerry prefer small peaches because they have more flavor and less water than the larger ones.

Combine the peaches, 1/2 cup of the sugar, and the lemon juice in a bowl. Cover and refrigerate for 2 hours, stirring the mixture every 30 minutes. Remove the peaches from the refrigerator and drain the juice into another bowl. Return the peaches to the refrigerator. Whisk the eggs in a mixing bowl until light and fluffy, 1−2 minutes. Whisk in the remaining 3/4 cup sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream and milk and whisk to blend. Add the peach juice and blend. Transfer the mixture to an ice cream maker and freeze following manufacturer's instructions. After the ice cream stiffens (about 2 minutes before if is done) add the peaches, then continue freezing until the ice cream is ready. Makes 1 generous quart.

Ben & Jerry's Giant Chocolate Chip Cookies

1/2 cup Butter, room temperature
1/4 cup Granulated sugar
1/3 cup Brown sugar
1 Large egg
1/2 teas Vanilla extract
1 cup (+ 2 teas) All Purpose Flour
1/2 teas Salt
1/2 teas Baking Soda
1 cup Semisweet Chocolate Chips
1/2 cup Coarsely Chopped Walnuts

1. Preheat the oven to 350F.

2. Beat the butter and both sugars in a large mixing bowl until light and fluffy. Add the egg and vanilla extract and mix well.

3. Mix the flour, salt, and baking soda in another bowl. Add the dry ingredients to the batter and mix until well blended. Stir in the chocolate chips and walnuts.

4. Drop the dough by small scoops 2 to 3 inches apart on an ungreased cookie sheet. Flatten each scoop with the back of a spoon to about 3 inches in diameter.

5. Bake until the centers are still slightly soft to the touch, 11 to 14 minutes. Let cool on the cookie sheet for 5 minutes, then transfer to racks to cool completely.

Makes 12 to 15 cookies.

Ben & Jerry's NY Super Fudge Chunk

1/4 cup White chocolate; chop coarse
1/4 cup Semisweet chocoate; chop
1/4 cup Pecan halves; chopped
1/4 cup Walnuts; chop coarse
1/4 cup Chocolate covered almonds; cut in half
4 oz Unsweetened chocolate
1 cup Milk
2 Large Eggs
1 cup Sugar
1 cup Heavy or whipping cream
1 teas Vanilla extract
1/2 teas Salt

Combine the coarsely chopped chocolate, pecans, walnuts and chocolate covered almonds in a bowl, cover and refrigerate. Melt the unsweetened chocolate in the top of a double boiler over hot, not boiling water. Whisk in the milk, a little at a time, and heat, stirring constantly, until smooth. Remove from the heat and let cool. Whisk the eggs in a mixing bowl until light and fluffy, 1−2 minutes. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Add the cream, vanilla and salt and whisk to blend. Pour the chocolate mixture into the cream mixture and blend. Cover and refrigerate until cold, about 1−3 hours, depending on your refrigerator. Transfer the cream mixture to an ice cream maker and freeze following the manufacturer's instructions. After the ice cream stiffens (about 2 minutes before it is done), add the chocolate and nuts, then continue freezing until the ice cream is ready.

Makes one Quart.

Benihana's Fried Rice

1 c Uncooked rice
5 T Butter
1 c Chopped onion
1 c Chopped carrots
2/3 c Chopped scallions
3 T Sesame seeds
5 Eggs
5 T Soy sauce
Salt
Pepper

Cook rice according to package directions. In a large skillet melt butter. Add onions, carrots and scallions. Saute until carrots are translucent. Set aside. Heat oven to 350 degrees. Place sesame seeds in a shallow pan. Bake until golden brown (10 to 15 minutes), shaking pan occasionally for even color. Lightly grease another skillet. Beat eggs. Pour into hot skillet. Cook as you would scrambled eggs. Combine rice, vegetables, sesame seeds and eggs. Add soy sauce. Stir. Salt and pepper to taste.

Benihana's Ginger Salad Dressing

1/2 cup minced onion
1/2 cup peanut oil
1/3 cup rice vinegar
2 tablespoons water
2 tablespoons minced fresh ginger
2 tablespoons minced celery
2 tablespoons ketchup
4 teaspoons soy sauce
2 teaspoons sugar
2 teaspoons lemon juice
1/2 teaspoon minced garlic
1/2 teaspoon salt
1/4 teaspoon black pepper

Combine all ingredients in a blender. Blend on high speed for about 30 seconds or until all of the ginger is well−pureed.

Makes 1 3/4 cups.

Benihana Magic Mustard Sauce

3 tb Powdered mustard
2 tb Hot water
1/2 c Soy sauce or tamari sauce
2 t. Sesame seeds, toasted
1 Garlic clove

In a small bowl, blend mustard and water into a paste.

Pour paste into blender container; add remaining ingredients and process about 1 minute or until smooth.

Makes 6 servings, about 2 Tb. each.

Benihana Shrimp Sauce

2 cups mayonnaise
1/2 cup water
1 Teaspoon sugar
1/4 Teaspoon salt
1 tablespoon garlic juice
3−4 Teaspoons ketchup
1 Teaspoon ground ginger
1 Teaspoon hot sauce
1 Teaspoon dry mustard
1 Teaspoon paprika
3/4 Teaspoon white pepper

Whisk together.

Bennigan's Onion Soup

1/2 pound Firm white onions −− sliced
1/4 cup Butter
2 tablespoons Corn oil
3 tablespoons Flour
1 quart Chicken broth
1 quart Beef broth
8 slices French bread
Swiss cheese −− shredded
Parmesan −− grated

Saute onions in butter and oil until onions are transparent, but not well browned. When tender, turn heat to lowest point and sprinkle with flour, stirring vigorously. Pour into Dutch oven and stir in broths. Heat thoroughly and divide among 8 oven−proof bowls. Mix equal parts of cheese to smooth paste and spread over bread. Float a slice of bread atop each serving. Place all bowls on oven rack 4" from broiler heat and broil until cheese melts. Serve at once. Leftover soup freezes well up to 6 months.

Bennigan's Broccoli Bites

3 eggs
6oz. shredded monterey jack cheese
6 oz. shredded colby cheese
1− 16 oz. box frozen chopped broccoli, thawed, drained and dried
2 1/2 ozs. bacon pieces
1/2 oz. diced yellow onion
1 oz. all purpose flour
Italian bread crumbs as needed

Drain thawed broccoli thoroughly by pressing through a strainer. Beat eggs in a mixing bowl with a whisk until well blended. Place all the ingredients into a plastic container, except the bread crumbs. Stir together with a spatula until thoroughly combined. Refrigerat mixture for about 1 hour. This will help to bind the mix making preparation much easier. Heat about 4 cups oil in a fryer or deep pan for frying at 350F. Set up a shallow pan with bread crumbs. Scoop about 1/2 oz. portion of the broccoli mixture into the bread crumbs. Form each portion into a ball and coat it well. Place broccoli bites into the fry basket or frying pan. Make sure they do not stick together. Fry for one minute, then remove and place onto a plate lined with paper towels to absorb excess oil. Serve with : HONEY MUSTARD DRESSING 3/4 cup sour cream 1/3 cup mayonnaise 1/3 cup dijon mustard 1/3 cup honey 1 Tbsp. + 1 tsp. lemon juice In a mixing bowl, combine sour cream, mayonnaise and mustard. Blend thoroughly using a whisk. Slowly pour in the honey and lemon juice, continue mixing until smooth and well combined.

Bennigan's Hot Bacon Dressing

2 ounces Bacon grease
1/4 pound Red onion, dice fine
2 cups Water
1/2 cup Honey
1/2 cup Red wine vinegar
2 tablespoons Dijon mustard
1 1/2 tablespoons Cornstarch
1 tablespoon Tabasco (optional)

Place the bacon grease in a saucepan over medium−high heat. Add the onions and saute until the onions start to blacken. While the onions are carmelizing, in a mixing bowl place the water, honey, pepper sauce, and red wine vinegar. Using a wire whisk, mix the ingredients well.

Add the cornstarch and whisk well. After the onions have carmelized, add the Dijon mustard to the onions and stir together with a rubber spatula. Add the water, vinegar, pepper sauce honey and cornstarch to the mustard and onions and mix. Continue stirring until mix thickens and comes to a boil. Remove from heat and store in refigerator until needed. To reheat use a double boiler.

Big Boy's Blue Cheese Dressing

1/2 cup Sour cream
1/2 cup Milk
1 cup Kraft mayo
4 ounces Blue cheese, crumbled
1/8 teaspoon Onion powder

Use electric mixer to combine all ingredients until smooth. Tightly cover and refrigerate. Use within 10 days.

Big Boy's Strawberry Pie

1 cup All Purpose Flour
1/4 tsp. salt
3/4 stick butter
1 1/2 Tbsp. shortening
1/8 cup Ice water

Put flour and salt in the bowl of a food processor. Cut the butter, and shortening into the flour. Process a few seconds until the mixture resembles a coarse meal. Drop by drop add the water, processing briefly. The whole process should take about 20 to 30 seconds. Wrap and chill for an hour. Remove from refrigerator, and let stand 15 minutes before rolling. You can double this up for a top and bottom crust.

Filling:
1 cup Sugar
3 Tbsp. Corn Starch
1 pint Strawberries
1 12 oz. can 7−UP
Whipped cream

In a medium sized sauce pan combine sugar, cornstarch, and 7−UP until creamy. Cook over a medium to a medium high heat until the mixture becomes thick. When this mixture becomes thick, cool to room temperature, and add a couple of drops of red food coloring. Wash, and cut strawberries into quarters, or smaller depending on how large they are. Sprinkle a teaspoon or two of sugar on the strawberries, and place them into the shell. Pour the cooled 7−Up mixture over the strawberries. Allow this to set for a few minutes. Serve with plenty of Whipped Cream.

Big−John's Beans 'n Fixin's

Ingredients:
1 16 ounce can Campbell's Pork & Beans

The "Fixin's":
1/2 cup Manwich brand sloppy−joe sauce (Heinz works well too)
1−1/2 Tablespoons Hormel real bacon bits
1/2 Tablespoon sugar
1−1/2 teaspoons molasses
1 teaspoon dried, minced onion
1/8 teaspoon salt
1/8 teaspoon ground mustard
1/16 teaspoon pepper

Combine the ingredients for the Fixin's in a small jar, cover, and refrigerate at least a 1/2 hour (this allows the flavors to blend).

At "bean" time, empty the can of beans into a small saucepan, and stir in the pre−made Fixin's. Over low−medium heat, bring the Beans and Fixin's to a simmer, stirring occasionally. When heated through, serve.

Bisquick

8 Cups Flour
1 1/4 Cups Nonfat Dry Milk Powder
1/4 Cup Baking Powder
1 Tablespoon Salt
2 Cups Shortening

Combine flour, milk, baking powder, and salt in a very large bowl. Cut in shortening until it resembles coarse cornmeal. Store in tightly closed covered container in a cool place. Makes about 10 cups.

Black Angus Garlic Cheese Bread

1 loaf french bread
1/2 cup butter
1 cup shredded jack cheese
1 cup shredded asiago cheese
1 cup mayonnaise
1 bunch green onions, chopped
2 cloves garlic, pureed

Split french bread loaf into halves horizontally. Mix butter, cheeses, mayonnaise, green onions and garlic in a bowl, blending well. Spread the cut side of bread with spread. Bake at 350 degrees for 7 minutes, then place under broiler about 3 minutes longer. Cut into slices and serve.

Black−Eyed Pea's Baked Squash

5 pounds medium−size yellow squash
2 eggs, beaten
1 cup bread crumbs plus additional bread crumbs for topping
1 stick butter or margarine
1/4 cup sugar
Salt, to taste
2 tablespoons chopped onion
Dash of pepper

Cut tips off squash and cut each squash into 3 or 4 pieces. Drop squash into a large saucepan with enough boiling water to cover. Return to boil, reduce heat and cook until tender. Drain in colander and mash. Combine with beaten eggs, 1 cup bread crumbs, butter, sugar, salt, onion and pepper. Turn into 3−quart casserole that has been lightly greased or sprayed with nonstick spray. Cover with light layer of bread crumbs. Bake at 350 degrees for 20 to 25 minutes or until lightly browned.

Black Eyed Pea's Broccoli−Cheese Soup

1 1/2 pounds broccoli, fresh
2 cups water
3/4 teaspoon salt
1/2 cup cornstarch, mixed with 1 cup cold water
1 pint half and half
1 pound Velveeta
1/2 teaspoon pepper

Steam or boil broccoli until tender.

Place half−and−half and 2 cups water in top of double boiler.
Add cheese, salt and pepper. Heat until cheese is melted.
Add broccoli. Mix cornstarch and water in small bowl.
Stir into cheese mixture in double boiler and heat over
simmering water until soup thickens.

Black Eyed Pea's Cornbread

1 lb. ground beef
1 cup canned black−eyed peas, drained
1 cup onion, chopped
3/4 cup cream−style corn
1 cup cornmeal
1/2 cup flour
1 cup buttermilk
1/4 cup cooking oil
2 eggs, slightly beaten
1 tsp. Salt
1/2 tsp. Baking soda
2 jalapeno peppers, chopped
1 cup Cheddar cheese, grated

Brown meat and drain well. Break into small pieces. Add other ingredients in order given. Mix well. Place in 13−by−9−by−2 inch pan that has been well greased. Cook at 350 degrees for 45 minutes, or until done.

Blueberry Lemonade

1 cup plus 2 tbsp. granulated sugar
2 cups water
1 pint fresh blueberries
1−1/2 cups freshly squeezed lemon juice (from about
10 big lemons, including pulp but not seeds)
.
First make a simple syrup by combining 1 cup sugar and water in a saucepan over medium heat, stirring until the mixture boils. Lower the heat and allow the syrup to simmer for another minute. Remove from heat and let cool. In a blender or food processor, puree the blueberries with 2 tablespoons of sugar. In a pitcher, combine the cooled syrup, lemon juice and blueberry puree. To serve, pour 1/4 to 1/3 cup of base into a glass and fill with water. Makes base for 12 servings.

Bob Evan's Colonial Dressing

1 Cup Water
1/8 Cup Cornstarch
1/2 Cup Vinegar, light or dark
1 Cup Sugar
1 Teaspoon Onion powder
1 Tablespoon Salt
1/4 Cup Butter or margarine
1/2 Teaspoon Pepper
1 Teaspoon Celery salt
1 Tablespoon Celery seed

Put water and cornstarch into blender on high speed for 1 minute or until smooth. Transfer to a 2 1/2 qt. saucepan. Cook mixture over Medium High heat, stirring constantly as you begin to add each of the remaining ingredients, stirring well after each addition. Cook and continue stirring until it begins to thicken and become quite smooth. Let it cool completely before pouring into a refrigerator container. Cap tightly.

Bob Evans Peanut Butter Pie

1 5 oz. pkg. Jell−O Instant Vanilla Pudding
2 cups cold skim milk (you could use any milk you like)
1/2 cup whipping cream, whipped
1−1/4 cup creamy peanut butter
1 prebaked pie shell of your choice (use a ready made, refrigerated crust, or you can bake your own), lightly browned
1 − 8 Ounce container of Cool Whip (or store brand equivalent)
Garnish: chocolate syrup & crushed peanuts

Whisk together pudding mix and cold milk in bowl until creamy. Add 1/2 cup whipped whipping cream, peanut butter. Whisk until completely blended. Pour into baked pie shell, cover with generous layer of Cool Whip whipped topping. Put in freezer for 1 hour until set. Remove from freezer, drizzle with your favorite chocolate syrup & crushed peanuts. Cover, chill 2 hours, serve.

Bob Evan's Sausage Gravy

1 pound Bob Evans Farms Original Recipe Bulk Sausage
1/4 cup all−purpose flour
2 cups milk
salt & pepper to taste
8 prepared biscuits

Crumble sausage into a large skillet. Cook over medium heat until browned, stirring occasionally. Stir in flour until dissolved. Gradually stir in milk. Cook until thick and bubbly. Season with salt & pepper. Serve over hot biscuits.

Boboli Pizza Crust

1 pk Dry Yeast
1/4 cup Water
2 1/4 cups Warm water
6 tb Olive oil,+ extra for pans
6 cups Flour
1 ts Salt

Dissolve yeast in warm water (105F is perfect). Let it sit for two minutes. Add the rest of the ingedients and mix well. Turn out onto board and knead for ten minutes. Place back in bowl covered with a damp towel and let rise 30 to 40 minutes.

Divide dough into 3 parts and place in 3 olive−oiled pie pans.

Dimple dough with fingers. Place on top the following mixture:
Coarse sea (or Kosher) salt, fresh ground pepper, chopped rosemary and thyme. If herbs are dried, soak them in water for 10 minutes and then pat dry on paper towels.

Let rise 50 to 60 minutes.

Bake at 350 degrees F for 25 minutes.

May dip in olive oil.

Bob's Big Boy

1 pound ground chuck
8 jumbo sesame seed buns
1 cup shredded lettuce
4 slices real American cheese
salt

Sauce:
1/4 cup mayonnaise
2 Tablespoons sweet relish
2 Tablespoons ketchup
2 teaspoons water

In a small container, combine the mayo, relish, ketchup, and water. Set aside. This is your Big Boy sauce.

Carefully form the beef into eight equal sized, round patties about 4" in diameter. Do this on waxed paper. Discard the top half of four of the eight buns. Toast the the buns until golden. The extra bottom, or "heal" is your middle bun, or "club".

After the buns are toasted, grill your freshly formed beef patties. Salt liberally. Cook for about two minutes, then turn and add another dash of salt. Cook for about another two minutes.
While the beef is cooking, dress your Big Boy buns as follows: Put half the sauce on the toasted bottom, and the other half on the middle, adding 1/8 cup of lettuce to each. The slice of cheese goes on top of the lettuce on the true bottom bun.

When the beef is done, drain excess fat by tilting the patty to the side while holding it to the spatula with your free hand. Put one patty on each dressed bun, stack the center (non−cheese) patty/bun on top of the bottom (cheesed) patty/bun. Finish by placing the toasted crowns on top.

Bojangles Biscuits

2 cups self rising flour
2 teaspoons baking powder
2 teaspoons confectioners sugar
1/2 cup solid vegetable shortening (such as Crisco)
1−1/2 cups buttermilk
Melted butter (about 1/4 cup)

Stir together the flour, baking powder & 10x sugar. Cut in the shortening until pieces are about the size of grains of rice. Stir in the buttermilk. Knead a few times, roll out on a floured board or counter top to 3/4−inch thickness. Be careful not to work dough too much or add too much flour, or you'll have dry biscuits. Cut with an oversized biscuit cutter (about 3− inches). Place on an ungreased cookie sheet and bake about 12 minutes in a preheated 450 degree oven.

Borden's Sweetened Condensed Milk

3/4 Cup sugar
1/2 Cup water
1 Cup plus 2 Tbls. powdered milk

Combine all ingredients. Heat to boiling. Cook until thick, this will take 15 to 20 minutes. This equals one can.

Boston Market Cranberry Sauce

1 Pound Can jellied cranberry sauce
10 Ounce Jar Smucker's Simply Fruit Orange Marmalade
1/4 Teaspoon Ground ginger
2 Cup Fresh cranberries; each sliced into 2 or 3 pcs
1/3 cup Walnuts, chopped fine

In 2−quart saucepan, over medium−to−low heat, use rubber bowl scraper to stir together jellied sauce, marmalade and ginger until melted, about 6−8 minutes. Add the sliced cranberries, keeping sauce on low. Stir often. Continue cooking and stirring often until cranberries are no longer white and taste tender to the bite (not soft, but not too crisp). Stir in walnuts. When cooled to lukewarm, refrigerate, covered and use with a week to 10 days. Should freeze well to be used within 4 months.

Boston Market Creamed Spinach

10 3/4 can cream of celery soup
1 tbs. flour
1/4 cup butter or margarine or canola oil
1/2 tsp. garlic salt or to taste
Salt to taste
Pepper to taste
20 oz. frozen chopped spinach, cooked according
to package directions, well drained OR
2 pounds fresh spinach, cleaned, stems removed,
chopped, cooked and drained
1 tblsp dry onion, chopped, OR
1 small onion, peeled, ends removed, diced

In a large saucepan over medium heat, whisk together celery soup, flour, butter or margarine or canola oil, garlic salt, salt and pepper until smooth and piping hot. Add cooked and drained spinach, dry chopped onion or diced onion. Serve.

Boston Chicken Macaroni & Cheese

3 Cups Dry spiral−shaped pasta, Cook al dente, drain
2/3 Cup Milk (2% or regular)
1 Pound Velveeta cheese, light or
Cubed small
1/4 Teaspoon Dry mustard powder
1/2 Teaspoon Ground turmeric
Salt and pepper to taste

Place into top of double boiler over gently simmering water milk, cheese, mustard powder, turmeric, salt and pepper in that order. Stir with whisk occasionally until melted and smooth. Stir pasta into hot cheese mixture and keep hot until serving time over hot water, up to an hour. (If it begins to thicken up too much, dilute with a little milk). Never put into oven or over direct heat as it will scorch and change the texture to a sticky mess.

Boston Market Stuffing

10 Ounce Can sliced carrots; undrained
4 Ounce Can sliced mushrooms; undrained
14 Ounce Can chicken broth
2 ribs celery; cut 4−5 pieces
1 Tbl. Rubbed sage
12 Tbl. Poultry seasoning
1 Tbl. Chicken bouillon powder
3 Tbl. Bottled liquid margarine or melted butter or margarine
3 English muffins; cut into 1/2" cubes with crumbs
8 Ounce Bag unseasoned croutons
1 Tablespoon Dry parsley; minced
2 Tablespoon Dry minced onion

When you open the can of carrots, run the blade of a paring knife through them right in the can so that you've reduced them to tiny bits without mashing them. Empty it then into a Dutch oven. Add the mushrooms; set aside. Empty the cam of broth into the blender and add the celery along with the sage, poultry seasoning, bouillon powder and margarine. Blend a few seconds on high speed, only until celery is finely minced.

Meanwhile, add the English muffin cubes, (crumbs too), croutons, parsley and onion to the Dutch oven. Pour blender mixture over and stir to combine with rubber bowl scraper until completely moist.

Cover with a lid and bake at 350* about 45 minutes to an hour or until piping hot.
Refrigerate leftovers to use within a week. Freeze to use within 4 months.

Boston Market Chicken

1/4 cup canola oil
1 Tbl. honey
1 Tbl. lime juice
1/4 tsp. paprika
4 chicken breast halves, washed and patted dry

Preheat oven to 400 degrees. In a small bowl, combine canola oil, honey, lime juice, and paprika. Place chicken, skin side up, in a 7X11 inch baking dish. Apply mixture to chicken pieces in a single layer. Bake in oven for 35−40 minutes, basting every 8−10 minutes, until well browned and juices run clear when you cut into the thickest part of the chicken. Remove from oven. Cover with foil for 15 minutes.
This softens the chicken and keeps it hot until served. Serves four.

Boston Market Dill Potato Wedges

7 or 8 new red potatoes
2 cloves garlic, minced fine
1/4 pound butter
1/2 tsp. salt
1/2 tsp. black pepper
1/2 tsp. celery salt
2 tsp. dried dill weed

Wash potatoes well and boil until barely soft. Drain, and cut potatoes in wedges. Melt 1 stick of butter, in large frying pan (use only real butter) and saute garlic for about one minute. Add potatoes and the rest of the seasonings. Pan−fry the potatoes until they are lightly brown.

Boston Market Meatloaf

1 cup tomato sauce
1 1/2 tablespoons barbecue sauce
1 tablespoon granulated sugar
1 1/2 pounds ground sirloin
6 tablespoons all−purpose flour
3/4 teaspoon salt
1/2 teaspoon onion powder
1/4 teaspoon ground black pepper
dash garlic powder

Preheat oven to 400 degrees.
Mix together the tomato sauce, barbecue sauce and sugar in a small saucepan over medium heat. Heat the mixture until it begins to bubble, stirring often, then remove it from the heat.
In a large bowl, add all but 2 tablespoons of the tomato sauce to the meat. Mix the sauce into the meat, then add the remaining ingredients. Mix again.
Pack a loaf pan with the meat mixture, cover with foil, and bake for about 30 minutes. Remove foil and drain fat. Cut the meatloaf, while in the pan, into eight separate slices. Pour remaining sauce over the meatloaf. Return to oven and cook for another 30 minutes, uncovered. Allow to cool slightly before serving.

Boston Market's Sweet Potato Casserole

3 large sweet potatoes
1 cup sugar
2 eggs
1 stick butter, softened
1 tsp. vanilla extract

Crunch Topping:
1/3 cup melted butter
1/3 cup flour
1 cup brown sugar
1 cup chopped pecans
1 tblsp. cinnamon

Boil potatoes until tender. Take skin off when cooled and able to handle. Put in a large bowl and whip them until fluffy. Add all other ingredients. Pour into a greased casserole and top with the crunch topping. Bake at 350 for 45 minutes.

Bran Flakes

2 Cup Bran
2 Cup Whole wheat flour
1/2 Cup Nonfat dry milk powder
3 Tablespoon Brewer's yeast (optional)
1 Teaspoon Salt
1/4 Cup Oil
1 Tablespoon Molasses
1 Cup Water

Combine dry ingredients. Make a well in the center and add oil,molasses and water. Mix well. Divide into three parts and roll out as thin as possible on greased cookie sheets. bake in 350 F oven 15−20 minutes, or until lightly browned and crisp. If dough is not completely dry, turn oven off and let it remain longer. Break into small pieces. Store in airtight container. Makes 1 lb of cereal.

Bread and Butter Pickles

4 quarts pickling cucumbers
1 1/2 cups onions, sliced
2 large garlic cloves
1/3 cup pickling salt
2 quarts chopped ice
4 1/2 cups sugar
1 1/2 teasp. turmeric
1 1/2 teasp. celery seed
2 tabls. mustard seed
3 cups white vinegar

In large bowl, add sliced cucumbers and onions, garlic cloves and pickling salt; mix well. Cover with chopped ice, place towel over, and let stand 3 hours. Prepare brine by combining sugar, turmeric, celery seed, mustard seed and vinegar in large pot; bring to a boil. Drain water and ice from cucumber slices and remove garlic cloves. Add cucumbers to brine; simmer 5 minutes. Pack in sterile jars, leaving 1/2 inch headspace. Seal. Process in boiling water bath for 10 minutes. Allow to stand two weeks before opening.

Bread Bowls

2 1/2 cups warm water (105−115 degrees Fahrenheit)
2 packages active dry yeast
1 Tbsp. salt
1 Tbsp. sugar
2 Tbsp. oil
6 1/2 − 7 1/2 cups bread flour
1 egg, beaten
1 Tbsp. milk

Measure warm water into large bowl. Sprinkle in yeast; stir until dissolved. Add salt, sugar, oil and 3 cups flour; beat until smooth. Add enough additional flour to make a stiff dough. Turn out onto lightly floured board; knead until smooth and elastic, about 10 to 12 minutes. Place dough in bowl that has been lightly coated with nonstick spray, turning to grease top. Cover; let rise in warm place until doubled, about 1 hour.

Grease outside of 12, 10−ounce custard cups or oven−proof bowls of similar size.

Punch dough down; divide into 12 pieces. Cover and let rest 10 minutes. Spread each piece into a circle about 6 inches in diameter. Place over outside of bowl, working dough with hands until it fits. Set bowls, dough side up, on baking sheet that has been coated with nonstick spray. Cover with plastic wrap; let rise in warm place until doubled, about 30 minutes.

Combine egg and milk; gently brush mixture on dough. Bake at 400 degrees Fahrenheit for 15 minutes until golden brown. Using potholders, carefully remove the bowls. Set bread bowls open side up on baking pan; bake 5 minutes. Makes 12 servings.

For larger bowls, use oven−proof bowls that are approximately 6 inches in diameter. Divide dough into 6 portions. Frozen bread dough also can be used. A 1−pound loaf will make 2 large or 4 small bowls.

Brown Derby's Original Cobb Salad

1/2 head of lettuce
1/2 bunch watercress
1 small bunch chicory
1/2 head romaine
2 medium tomatoes, peeled
2 breasts of boiled roasting chicken
6 strips crisp bacon
1 avocado
3 hard−cooked eggs
2 tablespoons chopped chives
1/2 cup crumbled imported Roquefort cheese
1 cup Brown Derby Old−Fashioned French Dressing (See recipe, below)

Cut finely lettuce, watercress, chicory and romaine and arrange in salad bowl. Cut tomatoes in half, remove seeds, dice finely, and arrange over top of chopped greens. Dice breasts of chicken and arrange over top of chopped greens. Chop bacon finely and sprinkle over the salad. Cut avocado in small pieces and arrange around the edge of the salad. Decorate the salad by sprinkling over the top the chopped eggs, chopped chives, and grated cheese. Just before serving mix the salad thoroughly with French Dressing.

Yield: Serves 4 to 6

Brown Derby Old−Fashioned French Dressing

1 cup water
1 cup red wine vinegar
1 teaspoon sugar
Juice of 1/2 lemon
2 1/2 teaspoons salt
1 teaspoon ground black pepper
1 teaspoon Worcestershire sauce
1 teaspoon English mustard
1 clove garlic, chopped
1 cup olive oil
3 cups salad (vegetable) oil

Blend together all ingredients except oils. Then add olive and salad oils and mix well again. Chill. Shake before serving. Makes about 1 1/2 quarts. This dressing keeps well in the refrigerator. Can be made and stored in

a 2−quart Mason jar.

Buffalo Chicken Wings

2 lbs. chicken wings (disjointed − discard the tips)
1/4 Lb. Margarine (do not use butter!)
8 Oz. "Frank's" Hot Sauce (also labeled as
Durkee Hot Sauce. NO SUBSTITUTIONS!!!)
Oil for frying

1. Melt margarine in sauce pan until barely liquid. Add hot sauce, mix, and put aside.

2. Deep fry wings until brown and crispy. Remove and drain on paper towels.

3. Put wings in a large bowl that has a cover. Pour sauce over all, cover, and shake to coat the wings.

Serve with celery sticks and Kraft Roka Blue Cheese Dressing.

Adjust the amount of hot sauce to your desire.

Bullseye BBQ Sauce

1/2 Cup chopped onions
1 can tomatoe sauce − 8 oz.
1 Cup water
1 1/4 Cup ketchup
2 Teaspoon brown sugar
2 Teaspoon prepared yellow mustard
1 Teaspoon olive oil
1 Teaspoon worcestershire sauce
1 dash tobasco sauce

Combine ingredients, cover and simmer for 30 mins.

Burger King Breakfast Sandwiches

For the eggs, you will need to create a ring to make them perfectly round (same as with an Egg McMuffin). Just cut both ends off tuna cans, clean thoroughly, and you will have a mold to use. Be sure to use non−stick spray around the sides that touch the egg. When they're time to flip over, left the can up and loosen the egg from the can with a knife.

> For The Biscuit Sandwich:

Use Pillsbury "Grands" Buttermilk Biscuits (Five biscuits per can)
1 Egg per biscuit
2 oz. ground breakfast sausage per biscuit, or two slices bacon
1 slice American cheese per biscuit

Prepare biscuits according to package instructions.
Meanwhile, cook bacon and/or sausage. Flatten the sausage out to be about the same diameter as your tuna cans, and cook.
Beat each egg individually and fry using the molds. Salt and pepper to your taste.
To assemble, slice biscuit in half; on the bottom, place the egg, then sausage/bacon, topped with a cheese slice, and then top half of biscuit. Microwave for about 30 seconds to melt the cheese.

> For the Croissanwich:

To prepare the large croissants, use 1 − 8 ounce can of Pillsbury Original Crescent Rolls (normally, 8 rolls). Open the can and separate the dough into four squares (two rolls per square). Take one square, separate the pieces and turn one 180 degrees around to form a large triangle. Pinch the dough in the middle to seal, and roll up starting with the wide end. Then, take both ends and bring together to form a tight circle. Repeat with others and cook according to instructions. Top in the same manner as biscuits.

Burger King Whopper

1 Sesame−seed hamburger bun
1/4 Pound Ground beef
1 d Salt
3 Dill pickle slices
1 Teaspoon Catsup
4 Onion rings
2 Tomato slices
1/4 Cup Chopped lettuce
1 Tablespoon Mayonnaise

Preheat a barbecue grill on high. Toast both halves of the bun, face down, in a hot skillet. Set aside. Form the beef into a thin patty slightly larger than the bun. Lightly salt the hamburger patty and cook on the barbecue grill for 2 to 3 minutes per side. Build the burger in the following stacking order from the bottom up: bottom bun, hamburger patty, pickles, catsup, onion rings, tomatoes, lettuce, mayonnaise, top bun.

Burger King's Big King

1/2 cup mayonnaise
2 Tbls. French dressing
1 Tbls. sweet pickle relish
1 teas. white vinegar
1 teas. sugar

8 sesame seed hamburger buns
4 store bought frozen burgers (4 oz. each)
16 slices American cheese
1 1/3 cups shredded lettuce
12 white onion rings
8 dill pickle slices
salt and pepper to taste

Mix the first five ingredients together in a small bowl. Refrigerate until ready to use.
Preheat barbecue or gas grill on high heat.
Grill frozen burgers to desired doneness. Season to taste.
Toast buns either on the grill or in a toaster oven.
Assemble the finished product in this order:
Spread 2 Tbls. sauce on top bun and then place 1/3 cup lettuce evenly over sauce.
On bottom bun place one burger, then one slice of cheese, then another burger, and another slice of cheese. Follow this with 3 onion slices and then 2 pickle slices. Finish with top bun.

Burger King's Hershey Sundae Pie

Chocolate crust (store bought or hershey crumb recipe)

layer 1:
8 Ounce cream cheese
3/4 c. powder suger
8 Ounces cool−whip
1 Teaspoon vanilla

Whip cheese till softened, add powdered sugar blend well, add remaining ingredients, blending well, place in crust

layer 2:
1 lg. box chocolate pudding milk
Milk
cool−whip
chocolate curls

Make pudding as directed minus 1/2 c. milk.
Add to pie. Top with more coolwhip and chocolate curls.

Butterfingers

1 Cup Peanut Butter
1/3 cup light corn syrup
1 cup sugar
1/3 cup water
Melted Milk Chocolate

Cook syrup, sugar, and water to 310 F. Remove from heat.
Stir in warmed peanut butter (warm slightly in microwave)
until well blended. Pour into a greased (buttered) 8" X 8" pan.
Score mixture into desired size bars.
When COMPLETELY cool, dip in melted milk chocolate
(use a double boiler to SLOWLY melt) and set on wax paper
until chocolate has hardened.

Cadbury Eggs

1/2 cups light corn syrup
1/4 cup butter, softened
1 teas. vanilla
1/4 teas. salt
3 cups powdered sugar
4 drops yelllow food coloring
2 drops red food coloring
1 − 12 oz. bag milk chocolate chips
2 Tbls. shortening

Combine corn syrup, butter, vanilla and salt in large bowl. Beat well with electric mixer. Add sugar, one cup at a time, mixing by hand after each addition. Remove about 1/3 of the mix and place in small bowl. Add yellow & red coloring and stir. Cover both mixes and refrigerate at least 2 hours. When mixes are firm, roll a small ball from the orange filling and wrap around it a portion of the white filling that is twice that size. Form into the shape of an egg and place onto a cookie sheet that has been brushed with shortening. Repeat with remaining ingredients. Refrigerate 3−4 hrs. Combine chocolate chips with shortening in glass bowl. Microwave on high for 1 minute. Then stir and microwave another minute. Use a fork to dip each center into the chocolate. Place candy onto wax paper to dry. After 1−2 hours of chilling, dip each candy one more time and chill.

Cajun Cafe's Bourbon Chicken

1 Pound Chicken leg or thigh meat
Cut in bite size chunks
4 oz Soy sauce
1/2 cup Brown sugar
1/2 tsp. Garlic powder
1 tsp. Powdered ginger
2 tbs. Dried minced onion
1/2 cup Jim Beam Bourbon Whiskey
2 tbs. White wine

Mix all the marinade ingredients and pour over chicken pieces in a bowl.
Cover and refrigerate (stirring often) for several hours (best overnight).
Bake chicken at 350 for one hour in a single layer, basting every
10 minutes. Remove chicken. Scrape pan juices with all the brown bits into a frying pan.
Heat, and add 2 Tbs. white wine. Stir and add chicken.
Cook for 1 minute and serve.

Cake Donuts

Outback Steakhouse Steak Seasoning

Mix together:

1 envelope Taco Seasoning Mix
1 envelope Good Seasonings Italian Dressing Mix

Pierce steaks in several places with tines of fork. Rub in oil and dust in seasoning mixture. Then pour Coca Cola (Diet or Regular) around steaks in deep plastic or glass container and seal with plastic wrap. Refrigerate for 24 hours. Drain, and grill or broil as you wish.

Outback Steakhouse Walkabout Soup

2 cups thinly sliced yellow sweet onions
2 tablespoons butter
14 − to 15−ounce can chicken broth
1/4 teaspoon salt
1/4 teaspoon fresh ground pepper
2 chicken bouillon cubes
1/4 cup diced Velveeta cubes (compressed in a measuring cup)
1 1/2 to 1 3/4 cups white sauce, recipe follows
Shredded Cheddar cheese, for garnish

In 2−quart saucepan, place 2 tablespoons butter and sliced onions. Cook at low to medium heat, stirring frequently until soft and clear but not brown. Add chicken broth from can, chicken bouillon cubes, salt, pepper and stir until completely heated through. Add white sauce and Velveeta cheese. The white sauce will be thick because it has been removed from the heat. Simmer on medium low heat until cheese is melted and all ingredients are blended, stirring constantly. Turn temperature to warm and let cook for an additional 30 to 45 minutes.

Serve with a garnish of shredded Cheddar cheese and a couple of slices of warm dark Russian bread.

Thick white sauce:
- 3 tablespoons butter
- 3 tablespoon flour
- 1/4 teaspoon salt
- 1 1/4 cups whole milk

In 1−quart saucepan, melt butter and add flour, cook on medium heat until flour turns thick and comes away from side of saucepan. Pour milk into flour mixture a little at a time and stir constantly, taking care not to let mixture lump. Set aside (off the heat) until ready to use in the soup.

Oyster Sauce

1/2 lb. shucked oysters with liquid
1 Tbls. water
1 teas. salt
light soy sauce
1/2 Tbls. dark soy sauce

Drain oysters and reserve the liquid. Mince oysters and place in a saucepan. Add water and reserved liquid and bring to a boil. Reduce heat, cover and simmer about 10 minutes. Remove from heat, add salt and cool completely. Force the mixture through a fine sieve into sauce pan. Measure the liquid, adding 2 Tbls. light soy sauce to each 1/2 cup. Add dark soy sauce and bring to boil. Reduce heat and simmer gently for about 7 minutes. Cool to room temperature and pour into a sterilized jar. Seal and store in the refrigerator. This sauce can be kept for several weeks.

P.F. Chang's Lettuce Wraps

8 dried shiitake mushrooms
1 Teaspoon cornstarch
2 Teaspoon dry sherry
2 Teaspoon water
salt and pepper
1−1/2 pounds boneless, skinless chicken
5 Tablespoon oil
1 Teaspoon fresh minced ginger
2 cloves garlic, minced
2 green onions, minced
2 small dried chilis, (optional)
8 Ounce can bamboo shoots, minced
8 Ounce can waterchestnuts, minced
1 package cellophane Chinese rice noodles, prepared according to package

Cooking Sauce:
1 Tablespoon Hoisin sauce
1 Tablespoon soy sauce
1 Tablespoon dry sherry
2 Tablespoon oyster sauce
2 Tablespoon water
1 tsp. sesame oil
1 tsp. sugar
2 tsp. cornstarch

Iceburg lettuce "cups"

Cover mushrooms with boiling water, let stand 30 minutes then drain. Cut and discard woody stems. Minces mushrooms. Set aside. Mix all ingredients for cooking sauce in bowl, and set aside. In medium bowl, combine cornstarch, sherry water, soy sauce, salt, pepper, and chicken. Stir to coat chicken thoroughly. Stir in 1 tsp. oil and let sit 15 minutes to marinate. Heat wok or large skillet over medium high heat. Add 3 TBSP oil, then add chicken and stir fry for about 3−4 minutes. Set aside. Add 2 TBSP oil to pan. Add ginger, garlic, chilies(if desired), and onion; stir fry about a minute or so. Add mushrooms, bamboo shoots and water chestnuts; stir fry an additional 2 minutes. Return chicken to pan. Add mixed cooking sauce to pan. Cook until thickened and hot. Break cooked cellophane noodles into small pieces, and cover bottom of serving dish with them. Then pour chicken mixture on top of noodles. Spoon into lettuce leaf and roll.

Pace Picante Sauce

10 3/4 oz. can tomato puree
2 tbls. white vinegar
1/3 cups onion, chopped fine
3 jalapeno peppers, chopped fine
1/2 teas. salt
1/2 teas. dried minced garlic
1 1/4 cup water

Mix all ingredients together and place in a saucepan. Bring to a boil, and then simmer until the desired thickness is achieved. The amount of jalapenos can be altered to your taste.

Panda Express Orange Chicken

2 lbs. boneless chicken pieces, skinned
1 egg
1 1/2 teas. salt
white pepper
oil (for frying)
1/2 cup plus 1 Tbl. cornstarch
1/4 cup flour
1 Tbl. minced ginger root
1 teas. minced garlic
dash crushed hot red chiles
1/4 cup chopped green onions
1 Tbl. rice wine
1/4 cup water
1/2 to 1 teas. sesame oil

ORANGE SAUCE FOR STIR FRY:

2 teas. Minced zest and
1/4 c Juice from
1 lg Orange
1/2 teas. Sugar
2 Tbl. Chicken stock
1 Tbl. Light soy sauce

Combine all ingredients in small bowl and set aside.

Cut chicken pieces in 2" squares and place in large bowl. Stir in egg, salt, pepper, and 1 T oil and mix well. Stir cornstarch and flour together. Add chicken pieces, stirring to coat.

Heat oil for deep−frying in wok or deep−fryer to 375. Add chicken pieces, a small batch at time, and fry 3 to 4 minutes or until golden and crisp. (Do not overcook or chicken will be tough.) Remove chicken from oil with slotted spoon and drain on paper towels. Set aside.

Clean wok and heat 15 seconds over high heat. Add 1 T oil. Add ginger and garlic and stir−fry until fragrant. Add and stir−fry crushed chiles and green onions. Add rice wine and stir 3 seconds. Add Orange Sauce and bring to boil. Add cooked chicken, stirring until well mixed.
Stir water into remaining 1 T cornstarch until smooth.
Add to chicken and heat until sauce is thick. Stir in 1 teas. sesame oil.

Serve at once.

Papa John's Garlic Sauce

1/4 − 1/2 stick margarine
1/2 Tablespoon Garlic powder
1/4 teaspoon salt

Melt butter in the microwave (about 30 seconds).
Put in salt and garlic powder (to taste).
Microwave for 5 seconds longer.

Pay Day Candy Bars

5 caramel squares
1/4 cup milk
1 teaspoon peanut butter
1 tablespoon corn syrup
1/2 teaspoon vanilla
1/2 teaspoon salt
1 1/4 cups powdered sugar

20 caramel squares
1 tablespoon water
2 cups dry roasted peanuts (slightly crushed)

Combine the first six ingredients in a sauce pan. Cook over low heat until the caramel has melted and stirs smooth. Add 3/4 cup powdered sugar and stir to mix in. Reserve the remaining sugar.

Turn heat to medium high. Using a candy thermometer, cook caramel mixture until exactly 230F while stirring often. Remove from heat, let cool for a few minutes, and add remaining powdered sugar. Use a hand mixer to beat in the sugar for a couple minutes. Let candy cool for 20 minutes. Divide candy into eight equal pieces and form each into 4 inch logs. Place on wax paper and let cool for one hour.

In a double boiler, add remaining caramels and water. Melt until smooth. Remove from heat, but keep hot water under the caramel so it doesn't firm up. Use a pastry brush to coat one of the logs with hot caramel. Roll in peanuts in a shallow dish. If any spots are not completely covered in peanuts, apply more caramel and stick back in peanuts. Repeat with the remaining logs.

Allow to cool completely before eating.

Peanut Butter Tastykakes

4 eggs
1 tsp. vanilla
1 3/4 cup sugar
2 cups flour
2 tbsp. melted butter or margarine
2 tbsp. oil
1 cup milk
1 tsp. baking powder
12 oz. chocolate chips
Creamy peanut butter

Combine sugar, oil, melted butter. Add eggs, mix well. Add remaining ingredients except peanut butter and chips. Mix well. Spread batter into jelly roll pan. Bake at 350 degrees for 20 minutes or until lightly browned. Spread hot cake with layer of peanut butter (as much as you want). Put cake in refrigerator to let peanut butter harden. When set, melt chips and spread over the peanut butter. Place cake back in refrigerator for 10 to 20 minutes. Take out and score with knife for easier cutting. Return to refrigerator to finish setting the chocolate. (Freezes well.)

Pepperidge Farm Sausalito Cookies

1 pound butter, softened
2 eggs
2 teaspoons vanilla
1 1/2 cups granulated sugar
1 1/2 cups brown sugar
1 teaspoon baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
5 cups flour
1 1/2 12 oz. packages semi sweet choc. chips
3 cups chopped macadamia nuts

Cream butter, eggs, and vanilla in bowl. In a different bowl, sift together the sugars, baking powder, baking soda, salt and flour. Combine the dry mixture with the egg/butter mixture. Add the chocolate chips and nuts. Shape into 1 inch balls, place 1 inch apart on ungreased cookie sheet. Bake at 375F for 10 to 11 min.

Pepperidge Farms Milano Cookies

1 cup salted butter, softened
3/4 cup light brown sugar, packed
2 tsp. pure vanilla extract
2 cups all−purpose flour
1 Tbls. salted butter
1 cup semi−sweet chocolate chips

Preheat oven to 325 F. In a large bowl, cream 1 cup butter and sugar at medium speed. Then add vanilla and flour, blend thoroughly at low speed. Shape a level tsp of dough into 1" balls, then roll to a log shape, about 2" long. Place on ungreased cookie sheet, 2" apart. Bake 17−19 min, or until cookies spead and turn a golden brown. Cool on a flat surface.
Microwave or melt chocolate and 1 Tbls. butter in a double boiler. (microwave on high, stir every 30 seconds just until melted)
Let cool slightly, and spread chocolate on one cookie and top with another.

Peppermint Schnapps

1/3 cup granulated sugar
1 16−oz. bottle light corn syrup
2 cups 80−proof vodka
2 teaspoons peppermint extract

Combine sugar and corn syrup in a 2 quart pan over medium heat. Heat until sugar dissolves, stirring regularly (about 5 minutes). When sugar has dissolved, add vodka and stir well. Remove mixture from heat and cover tighly with lid. Let cool. Add peppermint extract to mixture and pour into a sealable bottle.

Philadelphia Cheesesteaks

3 tablespoons soybean oil
1/2 cup diced white onions
6 − (1/8" thick) slices rib eye of beef
1 − 6 inch Italian roll, slit lengthwise
1/4 cup Cheese Whiz
Ketchup and pickle relish (optional)

Add 1 tablespoon of oil to a hot skillet and cook the onions until they just begin to brown. Add the remaining oil to another hot skillet and cook the beef about 45 seconds on each side or until just cooked through. Put the meat on the roll and top with the onions and Cheese Whiz. Add ketchup and relish if desired.

Philadelphia Sticky Buns

1 package dry yeast
1/2 tsp. sugar
1/4 tsp. salt
3 tbsp. very warm water
1 cup unsalted butter − cut into chunks
3 cups all−purpose flour
3 egg yolks
1/4 cup sugar
1 cup sour cream

Combine yeast, sugar and water. Let foam 10 minutes. Cut butter into flour until it resembles fine, grainy meal. (This can also be done in a food processor, using the metal blade and pulsing until mixture is grainy.)

Mix the yolks, sugar and sour cream together. In a medium mixing bowl, stir this mixture, the yeast and flour together. Stir with a wooden spoon until a soft dough forms and it slides off spoon. Place in a lightly greased bowl. Cover with plastic. Refrigerate overnight. At this point, dough can also be wrapped well in plastic and frozen. If you intend to use it for small pastries, divide dough in appropriate portions.

1/2 cup butter − melted
3/4 cup brown sugar − packed
1−1/2 tsp. cinnamon
1/2 cup raisins − plumped and drained
1/2 cup chopped nuts (optional)

Preheat oven to 350 F.

In the bottom of a lightly greased 9 x 13 inch pan, mix 1/2 cup of the brown sugar with 3/8 cup (1/4 cup + 2 tbsp.) of the butter. Spread this over the pan bottom as evenly as possible.

Mix together the remaining brown sugar, cinnamon, raisins and nuts. Roll out the dough into a rectangle − approximately 10 x 12 inches. Brush with some melted butter. Sprinkle with sugar mixture. Roll up into a jellyroll and cut into slices − about 3/4 to 1 inch wide.

Place slices close to each other in prepared pan. Cover lightly and let rise until doubled (about 45 minutes). Brush top with remaining melted butter. Bake 25−30 minutes until evenly brown. Serve while warm. Makes 1−1−1/2 dozen

buns.

Giant buns: Use 1 whole recipe rich dough 3/4 cup melted butter 1 cup brown sugar 2 tsp. cinnamon 3/4 cup raisins − plumped and drained 3/4 cup chopped nuts (optional)

Same procedure as above but use a large cookie sheet instead. These oversized sticky buns make an indelible impression at a special brunch.

Piccadilly Carrot Souffle

3 1/2 lbs. peeled Carrots
1−1/2 lbs. Sugar
1 Tbsp. Baking powder
1 Tbsp. vanilla
1/4 Cup flour
6 eggs
1/2 lb. Margarine
Powdered sugar

1. Steam or boil carrots until extra soft. Drain well. 2. While carrots are warm, add sugar, baking powder, and vanilla. 3. Whip with mixer until smooth. 4. Add flour and mix well. 5. Whip eggs and add to flour mixture, blend well. 6. Add softened margarine to mixture and blend well. 7. Pour mixture into baking dish about half full as the souffl will rise. 8. Bake in 350−degree oven about 1 hour or until top is a light golden brown. 9. Sprinkle lightly with powdered sugar over top before serving.

Pillsbury Crescent Rolls

2 pks. Active Dry Yeast
3/4 cup Warm Water (105 degrees)
1/2 cup Sugar
1 teas. Salt
2 large Eggs
1/2 cup Shortening
4 cups Unbleached Flour
Butter Or Regular Margarine, Softened

In a large mixing bowl, dissolve the yeast in the warm water. Stir in the sugar, salt, eggs, shortening and half of the flour into the yeast mixture.

Add the remaining flour blending until smooth. Scrape the dough from the sides of the bowl and cover with a cloth dampened in warm water. (The cloth should feel wet, but not be so wet that water drips onto the dough.) Let rise in a warm place (85 degrees F.), until doubled, about 1 1/2 hours. Divide the dough in half, rolling each half into a 12−inch circle 1/4 inch thick. Spread with the soft butter and cut each circle into 16 wedges. Roll up each wedge beginning at the largest end. Place, point side down, on a greased baking sheet. Curve to form crescents. Cover and let rise until double, 1 hour. Preheat the oven to 400 degrees F and bake for 12 to 15 minutes, or until they are a rich golden brown. Brush with soft butter.

Makes 32 crescent rolls.

Pimento Cheese Spread

1 pound (about) Colby cheese
1 − 2 oz. jar diced pimentos
1/4 cup Kraft mayonnaise

Start with the cheese at room temperature and mash it with a fork or hands, and then mix in the pimentoes (don't drain them but don't use the whole jar either, unless you really like pimentoes. Then add mayo until it is the right consistency. It should be a light orange color. Allow to chill in refrigerator a few hours or overnight if possible for the flavors to blend.

Pita Bread

2 tsp. dry yeast
1 cup warm water
3 cups flour
1 tsp. salt

Dissolve the yeast in 1 cup warm water. Sift together the flour and salt and mix in yeast and water. Work the mixture into a dough and knead for several minutes. Cover the dough with a damp cloth and let rise in a warm place for 3 hours.

Preheat oven to 350 degrees.

Divide the dough into 6 equal portions and roll into balls. With either your hand or a rolling pin, pat and press each ball of dough into a 5−inch circle about 1/2−inch thick. Place on an ungreased baking sheet and bake for 10 minutes, or until the pita are light golden brown.

Pizza Hut Cavatini

1 large green pepper, diced
1 large onion, diced
2 oz. (1/2 stick) margarine
1 teas. garlic powder
1 lb. assorted pasta (wheels, shells, spirals, ziti)
1/2 lb. pepperoni − sliced thin − then cut in half
8 oz. mozarella cheese (shredded)
1/2 lb. hamburger (browned)
1/2 lb. italian sausage (browned)
1 − 16 oz. jar meat flavored Prego sauce

Melt margarine over medium high heat in a skillet. Add onions, peppers, and garlic powder. Saute for about 4 minutes. Meanwhile, cook pasta according to box directions. Heat sauce and combine with cooked hamburger and cooked sausage. Use cooking spray to lightly grease an 11 X 13 casserole dish. Place 1/2 of the cooked pasta in the dish, followed by 1/2 the vegetables, 1/2 of the pepperoni, and 1/2 sauce. Repeat another layer. Spread mozzarella cheese over top.
Bake at 350 degrees for about 45 minutes or until cheese is melted.

Pizza Hut Creamy Italian Dressing

2 teaspoons dried oregano
2 teaspoons dried basil
1/2 teaspoon dried thyme
1/2 teaspoon dried rosemary
1 teaspoon salt
1/2 teaspoon coarsely ground black pepper
1/4 cup red wine vinegar
1 tablespoon fresh lemon juice
1/4 cup mayonnaise
3/4 cup extra−virgin olive oil
1/3 cup freshly grated Parmesan cheese

Crumble the oregano, basil, thyme and rosemary into a medium bowl. Stir in the salt, pepper, vinegar and lemon juice. Whisk in the mayonnaise and then the gradually whisk in the olive oil. Stir in the Parmesan cheese. Transfer to a jar with a tight−fitting lid and store in the refrigerator. Shake well before using.

Pizza Hut Dessert Pizza

Pizza Crust:
1 cup warm (105F) water
2 cups flour
1−1/2 tablespoons vegetable oil
3/4 cup cake flour
1 teaspoon salt
1/4 teaspoon active dry yeast

Fruit Filling:
1 − 21 oz. can pie filling (cherry, blueberry, or apple)

Crumb Topping:
1/2 cup flour
1/2 cup brown sugar
1/2 cup quick oats
1/2 cup firm butter or margarine
1 teaspoon cinnamon

Vanilla Glaze:
2 cups powdered sugar
3 tablespoon Milk
1 tablespoon Melted margarine or butter
1 teaspoon vanilla

Combine yeast and warm water and let proof for 3 minutes. Add to other crust ingredients in a large bowl and knead for 10 minutes. Cover with plastic wrap, and allow to rise for about 12 hours.
Preheat oven to 500F. Roll the dough on a floured surface until it is about the diameter for your 16 inch pizza pan. Place in pan and form the dough to the edge. Brush with vegetable oil and prick with fork. Prebake for 3 minutes. Remove from the oven and spread with pie filling. Mix crumb topping ingredients with a fork or pastry blender. Spoon over pie filling. Return pizza to the oven and continue to bake for 10−15 minutes or until crust is light golden brown. Remove and drizzle with vanilla glaze.

Pizza Hut Original Pan Pizza

1 1/3 cups Warm water (105F)
1/4 cup Non−fat dry milk
1/2 teas. Salt
4 cups Flour
1 Tbls. Sugar
1 pk. Dry yeast
2 Tbls. Vegetable oil (for dough)
9 Oz. Vegetable oil (3 oz. per pan)
Butter flavored Pam

Put yeast, sugar, salt, and dry milk in a large (2 qt.) bowl. Add water and stir to mix well. Allow to sit for two minutes. Add oil and stir again. Add flour and stir until dough forms and flour is absorbed. Turn out on to a flat surface and knead for about 10 minutes.

Divide dough into three balls. In three 9" cake pans, put 3 Oz. of oil in each making sure it is spread evenly. Using a rolling pin, roll out each dough ball to about a 9" circle. Place in cake pans. Spray the outter edge of dough with Pam. Cover with a plate. Place in warm area and allow to rise for 1 to 1 1/2 hours.

Sauce:
1 8 Ounce Can Tomato Sauce
1 Teaspoon Dry Oregano
1/2 Teaspoon Marjoram
1/2 Teaspoon Dry Basil
1/2 Teaspoon Garlic salt

Combine and let sit for 1 hour.

For Each Nine Inch Pizza:

1. Preheat oven to 475F
2. Spoon 1/3 cup sauce on dough and spread to within 1" of edge.
3. Distribute 1 1/2 Oz. shredded mozzarella cheese on sauce.
4. Place toppings of your choice in this order:
   Pepperoni or Ham
   Vegetables
   Meats (cooked ground sausage or beef)
5. Top with 3 Oz. mozzarella cheese
6. Cook until cheese is bubbling and outer crust is brown.

7. Cut in six slices.

Pizzeria Uno's Chicago Deep Dish Pizza

Pan Dough:

1 cup Warm tap water (110−115ø)
1 pkg. Active dry yeast
3 1/2 cups Flour
1/2 cup Coarse ground cornmeal
1 teas. Salt
1/4 cup Vegetable oil

Pizza Topping:

1 lb. Mozzarella, sliced thin
1 lb. Italian Sausage, removed from the Casing and crumbled
1 can Whole tomatoes, drained and Coarsely crushed
2 cloves Garlic, peeled and minced
5 Fresh basil leaves, chopped fine
4 tbls. Freshly grated Parmesan Cheese

Pour the warm water into a large mixing bowl and dissolve the yeast with a fork. Add 1 cup of flour, all of the cornmeal, salt, and, and vegetable oil. Mix well with a spoon. Continue stirring in the rest of the flour 1/2 cup at a time, until the dough comes away from the sides of the bowl. Flour your hands and the work surface and kneed the ball of dough until it is no longer sticky.

Let the dough rise in an oiled bowl, sealed with plastic wrap, for 45 to 60 minutes in a warm place, until it is doubled in bulk. Punch it down and kneed it briefly. Press it into an oiled 15−inch deep dish pizza pan, until it comes 2 inches up the sides and is even on the bottom of the pan. Let the dough rise 15−20 minutes before filling.

Preheat the oven to 500 degrees.

While the dough is rising, prepare the filling. Cook the crumbled sausage until it is no longer pink, drain it of it's excess fat.
Drain and chop the tomatoes.

When the dough has finished its second rising, lay the cheese over the dough shell. Then distribute the sausage and garlic over the cheese. Top with the tomatoes. Sprinkle on the seasonings and Parmesan cheese.

Bake for 15 minutes at 500 degrees. Then lower the temperature to 400 degrees and bake for 25 to 35 minutes longer. Lift up a section of the crust from time to time with a spatula to check on its color. The crust will be golden brown when done. Serve immediately.

Planet Hollywood Cap'n Crunch Chicken

Chicken Crunch:
2 cups Cap'n Crunch cereal
6 eggs
2 cups corn flakes
1 cups milk
2 1/2 cups all−purpose flour
25 to 30 chicken tenders
3 Tbl. granulated onion
Vegetable oil for deep frying
3 Tbl. granulated garlic
Creole mustard sauce, recipe follows
1 Tbl. pepper

In food processor, grind cereals until crumbly but some 1/8−inch chunks are still visible. Spread in a shallow pan.

In a bowl, combine flour, onion, garlic and pepper.
In a separate bowl, combine the eggs and milk.
Dredge chicken in seasoned flour. Dip in egg mixture, coating evenly. Dredge in cereal mixture, coating well. Arrange on wax paper.
Preheat oil in deep fryer to 325 degrees.
Deep fry chicken in batches for 3 1/2 minutes or until golden brown. Drain.
Makes 4 servings.

Creole Mustard Sauce

1/4 cup sliced green onions
2 Tbl. horseradish
2 Tbl. chopped garlic
1 Tbl. red wine vinegar
2 Tbl. chopped onion
1 Tbl. water
2 Tbl. chopped celery
2 tsp. cider vinegar
2 Tbl. chopped green pepper
1 tsp. Worcestershire sauce
1 cup mayonnaise
1 tsp. Tabasco sauce
1/4 cup hot mustard

Salt and cayenne pepper to taste
2 Tbl. yellow mustard

Combine all ingredients and mix well.
Serve on the side with chicken. Makes about 2 cups.

Planet Hollywood Thai Shrimp Pasta

1/2 cup Thai sauce (see recipe)
1 teaspoon butter (about)
1 teaspoon chopped garlic 16 jumbo shrimp,
peeled and deveined (16 to 20 or 26 to 30 count)
1 cup julienne−cut vegetables
(celery, carrots, bell pepper and/or onion)
1 tablespoon freshly chopped cilantro (divided)
1 tablespoon chopped peanuts (divided)
10 ounces uncooked linguine, cooked
2 tablespoons chopped green onion to garnish

Prepare Thai sauce and set aside. Place butter and garlic in clean, heated saute pan. Cook 1 minute. Add shrimp, cook 3 minutes, turning occasionally to cook evenly. Add additional butter if pan becomes too dry. Add cut vegetables, half of the cilantro and half of the peanuts. Add 1/2 cup Thai sauce (or more to taste) and mix. Add shrimp/vegetable mixture to pasta, tossing well to coat. Remove shrimp from mixture. Divide pasta with vegetables and sauce between 2 serving bowls. Place reserved shrimp, tails up, around rims of bowls, facing toward middle. Garnish center of each bowl with the onions, remaining peanuts and cilantro.

Thai sauce:

2 tablespoons ketchup
3/4 teaspoon rice vinegar
1 1/2 teaspoon sesame oil
1/2 teaspoon hot and spicy oil (chili oil can be substituted)
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1 1/2 teaspoons hoisin sauce
1/2 teaspoon fresh chopped garlic
1/2 teaspoon freshly chopped ginger root
1/8 cup lemon juice
1/2 teaspoon Chinese mustard powder
2 tablespoons soy sauce
1 1/2 teaspoons water
1/2 teaspoon crushed red pepper
1/4 cup sweet chili sauce
1/2 teaspoon peanut butter

Place all ingredients except crushed red pepper in blender and blend well. Place in storage container. Mix in crushed pepper. Use 1/2 cup or more to make Thai Shrimp Pasta, and refrigerate remaining sauce. Sauce keeps 4 to 5 days.

Planters Heat

2 cups hulled raw peanuts (or almonds, pecans, etc.)
3 teas. Worchestershire sauce
1−2 Tbls. liquid smoke
2 Tbls. butter
2 teas. distilled white vinegar
2 teas. hot pepper sauce
3/4 teas. salt
1/8 teas. cayenne pepper

Line jelly roll pan with foil. Toss nuts with liquid smoke and let marinate for at least 30 minutes, stirring occasionally.
Postion rack in center of oven and preheat to 325F. Melt butter in heavy large skillet over med−low heat. Cool slightly. Stir in vinegar, hot sauce, salt, and cayenne. Return skillet to heat. Scrape in nuts and marinade. Stir to coat nuts, about 30 seconds. Return nut mixture to jelly roll pan. Bake until deep golden brown, stirring at times, about 20 min. Transfer pan to rack to cool.
Nuts will crisp as they cool. Store in an air tight container.

Ponderosa's Steak Sauce

1/3 Cup Heinz 57 Sauce
1/3 Cup Worcestershire Sauce
1/3 Cup A−1 Steak Sauce
2 Tbls. Light corn syrup

Combine as listed and funnel into bottle with tight fitting cap.
Keep refrigerated to use in a few months. Shake well before using.

Pop Tarts

3/4 cup shortening
3/4 cup sugar
3 eggs
3 3/4 cups flour
3 teas. baking powder
1/2 cup fruit preserves

FROSTING
1/2 cup powdered sugar
1/2 teas. vanilla
2 Tbls. milk

Preheat oven to 350F.
In mixer or food processor, cream shortening and sugar together and then beat in the eggs, one at a time.
Sift together flour and baking powder and and stir into shortening mixture to make a soft dough. Chill for 1 hr.
Turn dough out onto a floured surface and roll out 12 rectangles, each 8 x 12 inches. Spread one tablespoon of preserves over half of each rectangle, staying well within the edge of the pastry. Fold pastry dough over the preserves and trim the edges with a pastry wheel or crimp with a fork to close.
Place tarts on a greased cookie sheet and bake for 20 min. Let cool.
Mix vanilla, milk, and powdered sugar until you have a thin frosting.
Dribble frosting on cooled tarts.

Popeye's Fried Chicken

3 cups Self−rising flour
1 cup Cornstarch
3 tbl. Seasoned salt
2 tbl. Paprika
1 teas. Baking soda
1 pk. Italian Salad Dressing Mix Powder
1 pk. Onion Soup Mix −− (1 1/2 Ounces)
1 pk. Spaghetti sauce mix −− (1/2 Ounce)
3 tbl. Sugar
3 cups Corn flakes −− crushed
2 Eggs −− well beaten
1/4 cup Cold water
4 lb. Chicken −− cut up

Combine first 9 ingredients in large bowl. Put the cornflakes into another bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a heavy roomy skillet to fill it 1" deep. Get it HOT! Grease a 9x12x2 baking pan. Set it aside. Preheat oven to 350~. Dip chicken pieces 1 piece at a time as follows: 1−Into dry coating mix. 2−Into egg and water mix. 3−Into corn flakes. 4−Briskly but briefly back into dry mix. 5−Drop into hot oil, skin−side−down and brown 3 to 4 minutes on medium high. Turn and brown other side of each piece. Don't crowd pieces during frying. Place in prepared pan in single layer, skin−side−up. Seal in foil, on 3 sides only, leaving 1 side loose for steam to escape. Bake at 350~ for 35−40 minutes removing foil then to test tenderness of chicken. Allow to bake uncovered 5 minutes longer to crisp the coating. Serves 4. Leftovers refrigerate well up to 4 days. Do not freeze these leftovers. Leftover coating mix (1st 9 ingredients) can be stored at room temp in covered container up to 2 months.

Popeye's Red Beans and Rice

2 cups Uncle ben's long grain rice (cooked)
1 − 16 oz. can Red chili beans in chili gravy
1 teas. Chili powder
1/4 teas. Cumin
Dash garlic salt

In saucepan, heat beans without letting them boil. Stir in chili powder, cumin and garlic salt. When piping hot, add warm rice and gently mix.

Popeye's Biscuits

4 Cups Bisquick
4 Ounce Sour Cream
1 Cup Club Soda (room temp)
1 Stick Margarine

Preheat oven to 375 degrees. Mix bisquick, sour cream and club soda together. Pour onto floured surface and knead very lightly.

Roll out to about 1/2" thickness and cut with cutter. Melt butter and pour half into a glass casserole dish. Place biscuits in dish and pour remaining butter over top of biscuits.

If you would like to use less butter, do not put butter in bottom of the pan; just pour a little over the top. Also, make sure that the club soda has never been refrigerated and still has a lot of fizz.

Bake at 375 degrees for about 20−25 minutes or until golden brown.

Popeye's Dirty Rice

1 Pound Spicy bulk breakfast sausage
14 Ounce Can clear chicken broth
1/2 cup Long−grain rice
1 Teaspoon Dry minced onion

Brown sausage in skillet untiil pink color disappears, crumbling with fork. Stir in broth, rice and minced onion. Simmer gently, covered, 18 to 20 minutes or until rice is tender and most of broth is absorbed.

Popcorn Balls

1 cup sugar
1/3 cup white corn syrup
1/3 cup water
1/4 cup butter
3/4 Teaspoon salt
3/4 Teaspoon vanilla
3 quarts popped corn

Put sugar, syrup, water, butter and salt in a saucepan. Cook, stirring until sugar is dissolved. Continue cooking without stirring until it reaches 250 degrees. Add vanilla and stir only enough to mix. Pour over corn and mix well. Form into balls. You can add food coloring along with the vanilla for colored popcorn balls.

Potato Rolls

Combine 1/4 cup warm water with 1 tablespoon sugar and 2 packages active dry yeast in a small bowl. Stir and set aside. In a large bowl, mix 1 cup buttermilk with 1 cup mashed potatoes, 1/4 cup melted butter, 1 large egg, 1 tablespoon sugar, and 1 teaspoon salt. Stir well and add the yeast mixture and 1 cup all−purpose flour. Work in another 3 cups flour, 1 cup at a time, until the dough is stiff enough to knead. Knead for 4 to 5 minutes on a lightly floured surface until the dough is smooth and elastic. Turn the dough into a lightly oiled bowl, cover, and let rise for an hour, until the dough doubles in size.

Grease 24 muffin tins. Punch the dough down gently and push out all the air bubbles with your palm. Pinch off small pieces of dough to form 1−inch balls. Put 3 dough balls in each muffin cup until all the dough is used, cover, and let rise for 30 to 40 minutes. Bake in a preheated 350 degree F oven for 10 to 15 minutes, until browned. Brush the rolls with melted butter as soon as you remove them from the oven. Serve warm

Prudhomme's Cajun Seasoning Mix

1 Tablespoon Paprika
2 1/2 Teaspoons Salt
1 Teaspoon Onion powder
1 Teaspoon Garlic powder
1 Teaspoon Ground red pepper (cayenne)
3/4 Teaspoon White pepper
3/4 Teaspoon Black pepper
1/2 Teaspoon Dried thyme leaves
1/2 Teaspoon Dried oregano leaves

Mix all ingredients well.

Red Lobster's Cheesecake

Crust:
10 oz. package Lorna doone cookies, crushed
1/4 lb. melted butter
1/4 cup sugar
1 envelope Knox gelatin

Filling:
16 oz. cream cheese
8 oz. sour cream
2 eggs
2 tablespoons butter
2 tablespoons cornstarch
1 cup sugar
1 teaspoon vanilla
crushed cookie crumbs for garnish

Crust; mix crumbs with butter, sugar, and gelatin. Pat out evenly over bottom of a greased 9" springform pan. Bake at 350, for exactly 8 min.

Filling; beat with electric mixer: cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla. When filling is perfectly smooth and creamy, pour into crust. Return to 350 oven and bake 30−35 min. or until knife inserted in the center comes out clean. Cool 20 min. before cutting. Sprinkle top with cookie crumbs.

Red Lobster's Crab Au Gratin

8 tablespoons (1 stick) butter
1/2 cup onion, minced
2 tablespoons all−purpose flour
1 cup milk, scalded
1/2 teaspoon salt
dash of white pepper
1/4 cup sherry
12 ounce crab meat
1 cup crackers, finely crumbled
1/2 cup cheddar cheese, finely grated

1) Crumble crackers between waxed paper with a rolling pin. Reserve just enough crumbs and cheese to top the casserole.

2) Melt 4 tablespoons of the butter in a large heavy skillet.

3) Add onion and saut for about 5 minutes or until golden.

4) Slowly add flour, stirring constantly over low heat.

5) When flour is blended, gradually add hot milk (scalded) and blend with a whip.

6) Continue stirring over low heat until the sauce begins to thicken.

7) Add salt, pepper, and sherry, and continue stirring in a bowl.

8) Mix crab meat, sauce, and the extra cracker crumbs and cheese.

9) Place in a lightly greased baking dish.

10) Sprinkle reserved cracker crumbs and cheese on the top of the casserole.

11) Dot the top with the remaining 4 tablespoons butter.

12) Bake uncovered at 350F for about 15 minutes or until the top is golden brown.

Red Lobster's Shrimp Diablo

3 lb. Large Uncooked Shrimp In the Shells (no heads)
Milk
1/2 lb. Unsalted Butter
1 Jar Kraft BBQ Sauce
1/2 Cup Ketchup
1 Tablespoon Fresh Ground Pepper
1/4 Cup Frank's Red Hot Sauce

Wash shrimp in cool water and remove heads if needed.
Soak shrimp in milk overnight.
Mix all sauce ingredients in a sauce pan and stir until boiling. Remove from heat and refrigerate for at least four hours.
Drain milk from shrimp, place them in a baking pan, and cover evenly with the sauce. Let stand 1 hour.
Bake uncovered in preheated oven (450F) for 15 minutes (less time for smaller shrimp).

Red Lobster Cheese Biscuits

Dough:

1 1/4 lbs. Bisquik
3 Oz. freshly shredded cheddar cheese
11 Oz. cold water

Garlic Spread:

1/2 cup melted butter
1 teas. garlic powder
1/4 teas. salt
1/8 teas. onion powder
1/8 teas. dried parsley

To cold water, add Bisquik and cheese, blending in a mixing bowl. Mix until dough is firm.

Using a small scoop, place the dough on a baking pan lined with baking paper. Bake in 375 degree oven for 10 to 12 minutes or until golden brown. While biscuits bake, combine spread ingredients.

Brush baked biscuits with the garlic topping.

Red Lobster Creamy Caesar Dressing

3/4 cup Bottled Italian dressing
1 tablespoon Parmesan, grated
1 tablespoon Sugar
1/3 cup Mayo
1 teaspoon Anchovy paste, or Soy sauce

Combine all with wire whisk. Keep refrigerated. Use in a week.

Red Lobster Fried Catfish & Hushpuppies

4 catfish fillets, 8 oz. each
1 cup milk
1/8 teaspoon salt
1/8 teaspoon black pepper
1/8 teaspoon paprika
1 cup cornmeal
vegetable oil

HUSH PUPPIES:
1 cup cornmeal
2 tablespoons baking powder
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon white pepper
1/3 cup minced onion
1 egg, beaten
1/4 cup milk

Rinse and pat catfish dry.
In a shallow dish, mix together milk, salt, pepper, and paprika. Dip pieces of fish in milk mixture. Roll fish in cornmeal and set pieces on waxed paper to dry. Heat 1 1/2 inches of vegetable oil to 350F. Deep fry fish, turning once, until golden brown. Drain on paper towels and keep warm. Use the same oil for:

Hushpuppies:
Mix cornmeal with baking powder, salt, pepper, and onion. Mix egg with milk and whisk into cornmeal. Spoon hush puppies into hot oil and fry until golden brown.

Red Lobster Tartar Sauce

1/3 cup Miracle Whip Salad Dressing
2/3 cup Sour cream
1/4 cup Confectioner's Sugar
3 Tablespoons sweet white onion, chopped fine
2 Tablespoons sweet pickle relish from jar with the relish juice
3 Teaspoons carrot, chopped fine
1/4 Teaspoon salt

Chop the sweet white onion in food processor, put in small container and set aside. Chop carrot in food processor, and add to onion.
Mix in remaining ingredients and stir to blend thoroughly.
Do not use electric mixer. Refrigerate for at least 2 hours or overnight to let flavors blend.

Red Lobster's Clam Chowder

2 tablespoons butter
1 cup diced onion
1/2 cup diced celery
1/2 cup diced leeks
1/4 teaspoon chopped garlic
2 tablespoons flour
1 quart milk
1 cup clams in juice
1 cup diced potatoes
1 tablespoon salt
1/4 teaspoon white pepper
1 teaspoon dry thyme
1/2 cup heavy cream

1) In a soup pot, melt butter over medium heat. Add onion, celery, leeks and garlic. Saute for 3 minutes mixing often.
2) Remove from heat and add flour, mixing well.
3) Add milk and whisk vigorously.
4) Drain clams and add juice to soup.
5) Slowly bring to a boil, mixing often. Reduce heat to a simmer.
6) Add potatoes and seasonings, simmer 10 minutes.
7) Add clams and simmer 5 − 8 minutes.
8) Finish with heavy cream. Serve.

Red Lobster's Crab Stuffed Mushrooms

1 pound fresh mushrooms, approximately 35−40
1/4 cup celery, finely chopped
2 tablespoons onion, finely chopped
2 tablespoons red bell pepper, finely chopped
1/2 pound crab claw meat
2 cups oyster crackers crushed
1/2 cup cheddar cheese, shredded
1/4 teaspoon garlic powder
1/2 teaspoon Old Bay Seasoning
1/4 teaspoon black pepper, ground
1/4 teaspoon salt
1 egg
1/2 cup water
6 white cheddar cheese, slices

1) Preheat oven to 400 degrees
2) Saute celery, onion, and pepper in butter for 2 minutes, transfer to a plate and cool in the refrigerator
3) While vegetables cool, wash mushrooms and remove stems
4) Set caps to the side and finely chop half of the stems. Discard the other half of the stems or use elsewhere
5) Combine the sauteed vegetables, chopped mushroom stems, and all other ingredients (except cheese slices) and mix well
6) Place mushroom caps in individual buttered casseroles or baking dishes (about 6 caps each)
7) Spoon 1 teaspoon of stuffing into each mushroom
8) Cover with sliced cheese
9) Bake in oven for 12−15 minutes until cheese is lightly browned.

Reese's Peanut Butter Cups

6 oz. Pkg semi sweet chocolate chips
4 Nestles milk chocolate bars
1 1/4 cups Peanut butter

Put chocolate chips, chocolate bars, and 1/4 c peanut butter in top of double boiler over HOT, not boiling water, stirring till smooth. Use small muffin tin liners, or cut regular cupcake liners down to a 1" depth. Spoon HALF of the chocolate mixture equally into the liners. Melt the rest of the peanut butter over hot water, and spoon this equally over the chocolate layer. Top with remaining chocolate. Refrigerate to allow cups to set up before serving.

Makes: 24 tiny/12 large

Reuben Sandwich

8 slices rye bread with caraway seeds
1/4 cup butter, room temp
1 cup 1000 Island dressing
1/4 pound corned beef, thinly sliced
1 cup sauerkraut, well−drained
1/2 pound Swiss cheese, shredded

Lay out the bread slices, Spread one side of each slice with the butter, then turn them and spead the other side evenly with the dressing. Lay the sliced corned beef on the dressing side of the bread, making sure there's no overhang. Spread the sauerkraut evenly on the corned beef, then sprinkle the cheese evenly on top of that. Top with the remaining bread slice, buttered side out and press to compact the sandwich.

Heat a large non−stick fry pan or griddle until hot. Place the sandwich on the griddle and cook, pressing down on the sandwiches 3 or 4 times to keep compact. Cook for 3−4 minutes until golden on the one side, then flip carefully and press down again and cook until the cheese has melted and the sandwich is golden on the other side.

Rib Shack Bar−B−Q Sauce

1 Cup Catsup
1 Tablespoon Worcestershire Sauce
1 Cup Water
1/4 Cup Vinegar
1 Tablespoon Sugar
1 Teaspoon Salt
1 Teaspoon Celery Seed
3 Dash Bottled Hot Pepper Sauce

Combine all of the ingredients in a small saucepan. Heat to boiling, then reduce the heat and simmer for 30 minutes. Makes enough sauce for basting pork loin back ribs, pork chops or roast, chicken or hamburgers.

Ruby Tuesday Apple Pie

1 (9−inch) frozen deep−dish apple pie (double crust or old−fashioned)
1 stick Butter
1 Cup Light Brown Sugar
3 1/2 tsp. Cinnamon
1/4 tsp. Allspice
1/4 tsp. Ground Clove
1 1/2 tsp. Lemon Juice
3/4 Cup flour
1/2 Cup sugar
10 Tbsp. frozen butter
1 1/3 Cups chopped walnuts
Ice cream (optional)

Let pie thaw at room temperature for 30 to 45 minutes.

Preheat oven to 350 degrees. In a small saucepan, melt the stick of butter over medium heat. Add 1/2 cup brown sugar, 1 1/2 teaspoons cinnamon, allspice, cloves and lemon juice. Stir until well blended and sugar is melted, about 3 minutes. Make an X in the center of the top crust of the pie and fold back the crust.

Pour the butter mixture evenly into the pie and then replace the crust. Leave 4 vent holes, sealing the rest of the pastry.

Bake for 30 minutes.

Remove from the oven and set aside. Reduce heat to 325 degrees.

Grate frozen butter into a medium−sized bowl. Toss the grated butter with flour, remaining sugars, remaining cinnamon and walnuts. Carefully wrap an aluminum foil band around the edge of the pie, creating a lip to hold topping. Sprinkle topping evenly over pie.

Bake for 30 to 40 minutes. Let rest for 10 minutes then serve with ice cream, if desired.

Ruby Tuesday's Chicken Quesadillas

5 oz. chicken breast
Italian Dressing
12 inch flour tortilla
margarine
1 cup shredded monterey jack/cheddar cheese
1 Tablespoon tomatoes, diced
1 Tablespoon jalapeno peppers, diced
Cajun Seasoning (to taste)
1/2 cup shredded lettuce
1/4 cup diced tomatoes
Sour Cream
Salsa

Place chicken breast in a bowl with enough Italian dressing to coat; allow to marinate 30 minutes, refrigerated. Grill marinated chicken until done in a lightly oiled pan. Cut into 3/4" pieces and set aside.
Brush one side of tortilla with margarine and place in frying pan over medium heat. On one half of tortilla, add cheese, 1 Tbls. tomatoes, peppers, and Cajun seasoning in that order. Make sure to spread to the edge of the half. Top with diced chicken, fold empty tortilla side on top, and flip over in pan so that cheese is on top of chicken. Cook until very warm throughout. Remove from pan to serving plate and cut into six equal wedges on one side of plate. On the other side put lettuce, topped with 1/4 cup tomatoes, and then topped with sour cream. Serve your favorite salsa in a small bowl on the side.

Sanders Hot Fudge Topping

1/3 cup whole milk
1 lb. caramels
1/2 lb. Sanders milk chocolate
1/2 pint Sanders vanilla ice cream or 1 cup soft ice cream
1 teaspoon vanilla extract

Place milk and caramels in double boiler, heat and stir until hot, smooh cream is obtained. Chop the chocolate and add it to the above hot cream. Stir until melted. Mix in soft ice cream and vanilla extract, and stir until smooth.

Variation: Instead of using whole milk, substitute 1/3 cup very strong coffee.

Sbarro Baked Ziti

2 lbs. Ziti (uncooked)
2 lbs. Ricotta Cheese
3 Oz. Grated Romano Cheese
3 Cups Tomato Sauce
1/2 Teas. Black Pepper
1 1/2 lbs. Shredded Mozzarella Cheese

1. Cook Ziti according to package directions − 12 to 14 minutes until al dente stirring often. After cooking, drain ziti well, but DO NOT RINSE OFF UNDER WATER!

2. While Ziti is cooking preheat oven to 350F. Combine ricotta, romano, tomato sauce (reserve 1/4 cup) and pepper in large mixing bowl.

3. Gently combine cooked ziti with cheese/sauce mixture. In a 13"x9"x2" pan, spread the 1/4 cup reserved sauce. Add ziti and top with mozzarella cheese. Cover loosely with aluminum foil and bake until mozzarella is thoroughly melted (about 12−15 minutes). Serve with garlic bread and additional sauce if desired.

Sbarro Spinach and Cheese Rolls Florentina

2 − 10 oz. packages frozen chopped spinach − Thawed in refrigerator overnight
1 lb. ricotta cheese
3/4 lb. shredded mozzarella cheese
2 oz. grated Romano cheese
1/2 teas. black pepper
1/4 lb. (1 stick) butter or margarine, lightly melted
12 lasagna noodles
16 oz. jar spaghetti sauce (thinned with a little water)

Cook lasagna noodles according to package directions. Drain carefully so as not to break noodles. Rinse and lay out flat on a cookie sheet. Set aside.

Squeeze the excess moisture out of spinach. Place in a bowl and add ricotta, mozzarella, Romano, pepper, and melted butter. Mix just long enough to combine ingredients; the ricotta should not be green.

Evenly divide the spinach mixture among noodles. Spread mixture evenly over noodles leaving a one inch space on top and bottom. Starting from one end, roll each noodle up over filling. Place them seam side down in a lightly oiled casserole dish allowing only one layer of rolls. Pour warmed sauce over all, cover, and bake at 350F for 20 − 30 minutes or until heated throughout.

NOTE: The spinach mixture is the same as used in spinach and cheese calzones.

Sbarro Tomato Sauce

2 − 1 lb. 12 oz. Cans Crushed Tomatoes
1 − Tomato Can Cold Water
4 Oz. Grated Romano Cheese
12 oz. Olive Oil
10 oz. Diced Onions
1 oz. Chopped Fresh Garlic
1/2 oz. Chopped Fresh Italian Parsley
3 oz. Sherry Cooking Wine

SPICES
2 Tbls. Salt
2 tsp. Oregano
1/2 tsp. Crushed Red Pepper
1/2 tsp. Black Pepper
2 tsp. Basil

1. Heat oil until hot but not smoking. Add onions and saute until almost browned. Add garlic.

2. When garlic is brown, de−glaze pan with sherry. Add parsley and stir.

3. Add tomatoes, water, cheese, and spices. Mix well.

4. Bring just to boil and simmer one hour.

Sbarro Chicken Francese

5 − boneless 5 oz. chicken breasts
5 eggs
3 oz. Romano cheese
1 teaspoon dried parsley
1 cup flour
pinch of white pepper
1 cup chicken stock
1/2 pound butter
juice from 2 lemons
1 1/2 cups oil (10% olive oil, 90% vegetable oil)
lemon slices and chopped fresh parsley for garnish

Pound chicken breasts flat and cut in half. Set aside.
Scramble eggs in mixing bowl. Add Romano cheese, parsley, and white pepper. Blend and set aside.
Put flour in a large shallow bowl.
In a skillet, heat oil over medium heat. Check temperature by dipping a corner of a chicken piece in oil. If it boils slowly, oil is ready.
Coat both sides of a piece of chicken with flour. Dip chicken in egg mixture, making sure all flour is covered with egg. Let excess egg drip off, then place chicken in hot oil. Repeat with 4 more pieces. Fry each side of chicken until a light blond color. Remove from oil to a serving plate − keep warm. Repeat with other chicken pieces.
Bring chicken stock to a light boil. Add butter, stirring continuously, until melted. Add lemon juice and cook for 1 minute while stirring continuously.
Pour sauce over chicken and garnish with lemon slices and chopped fresh parsley.

Sbarro Rigatoni Ala Vodka

2 lbs. rigatoni
24 oz. canned tomato sauce (plain)
2 tablespoons olive oil
2 cloves fresh garlic, minced
1/2 teaspoon cracked red pepper
1 tablespoon salt
1/2 teaspoon black pepper
1 teaspoon dried basil
1/2 quart heavy cream
1 1/2 oz. vodka
1 oz. grated Romano Cheese
1 oz. bacon bits
1/2 oz. Italian parsley, chopped

In a medium sauce pan, heat oil until hot. Add garlic and saute until golden brown. Add tomato sauce, salt, red pepper, black pepper, and basil. Cook over medium heat, stirring occasionally, until thoroughly heated. Add heavy cream and vodka. Stir to mix and cook for a few minutes.

Boil rigatoni according to package instructions (do not overcook). In a mixing bowl, combine drained pasta with cream sauce. Mix thoroughly. Transfer to a serving bowl and sprinkle with grated cheese, bacon, and parsley.

Serve immediately.

Schlotsky's Deli Rolls

1/2 Cup Lukewarm Water
1 Tbls. Sugar
1 Package Active Dry Yeast
3/4 Cup Lukewarm Milk
1/2 Teas. Salt
1/4 Teas. Baking Soda
2 1/2 Cups Flour
Yellow Cornmeal

In an 8 oz. measuring cup, stir together first 3 ingredients; let mixture stand until it bubbles to top of cup. Dissolve baking soda in 1/2 Tbs. warm water. In medium bowl, combine milk, salt and soda−water mixture with 1 cup flour, beating with wire whisk until smooth. Beat in yeast mixture and then remaining flour, using a sturdy spoon. Batter should be thick and sticky but smooth, with all flour thoroughly dissolved. Put dough in 2 small pie pans that have been sprayed with non−stick spray and dusted with cornmeal. Cover with wax paper or plastic wrap that has also been sprayed. Let rise about an hour.
Remove plastic wrap and discard. Spray tops of buns with non−stick spray and bake on center rack at 375F about 20 min. or until golden brown. Let rolls cool in containers on a rack for 20 min. Spray tops with more non−stick spray to keep crust soft. Let cool 1 hour before slicing and filling with sandwich meats and cheeses.

See's Fudge Candy

4 1/2 Cup Sugar
3 Packages Chocolate chips (12 Ounces each)
1/2 Pound Margarine
1 Teaspoon Vanilla
1 can Evaporated milk
7 Ounces Marshmallow cream
2 cups Nuts

Mix 4 1/2 cups sugar with one (1) can evaporated milk. Boil 7 to 8 minutes, stirring often. (rolling boil) Mix together in a large bowl; 3 packages chocolate chips, 7 oz. jar marshmallow cream, 1/2 lb. melted margarine. Cream margarine and marshmallow together and add chocolate chips. Pour hot mixture over chocolate mixture. After chocolate has melted, add 2 cups of nuts and 1 tsp. of vanilla, blend well, pour into buttered pans and chill in refrigerator. Cut into squares before firm.

This recipe makes about 5 lbs of fudge.

Shake and Bake

4 Cups Flour
2 Tsp. Cayenne Pepper
1 Cup Bran Flake Cereal (crushed)
2 Tbls. Parsley Flakes
2 Tsp. Garlic Powder
1 Tbls. Onion Powder
2 Tsp. Chili Powder
2 Tbls. Taco Seasoning
1 Tsp. Ground Pepper
1 Tsp. Curry Powder
1 Tsp. Basil
1 Tsp. Oregano

Mix together well.

Preheat oven to 400F

Dredge 1 disjointed chicken in above mix.

Melt 1/4 cup butter in a shallow 9 x 12 baking pan.

Place chicken skin side down and baste top with melted butter from the pan. Bake uncovered for 25 min.

Turn skin side up, reduce heat to 350F and bake until tender; 30 − 35 minutes.

Shoney's Beef Cabbage Soup

1 lb lean ground beef
1/2 head medium cabbage shredded/chopped
2 ribs of celery sliced
1 small bell pepper (cut up into small pieces)
1 medium onion diced
1 16 Ounce can kidney beans
1 28 oz. can tomatoes (chop the tomatoes if whole)
4 beef bullion cubes
1/4 tsp. garlic power
1/4 tsp. garlic salt
salt and pepper to taste

Brown ground beef and drain. Add to ground beef remaining ingredients adding 28 oz. of water using the 28 oz. tomato can. Bring to boil and simmer for at least one hour or until veggies are tender.

Shoney's Broccoli Casserole

6 Cup broccoli florets, coarsely chopped
1 1/4 lbs. Velveeta cheese
2 eggs
3 Cup cooked rice
3 Cup half and half
1/2 Teaspoon salt
1/2 Teaspoon black pepper
Cooking spray
1 Cup Ritz crackers, crushed
1 Cup shredded cheddar cheese

Place eggs in mixing bowl and lightly whip for approximately 20 seconds. Add broccoli florets, cooked rice, salt and pepper. Mix well to incorporate ingredients. Dice Velveeta into 1/4−inch pieces. Place diced cheese and half−and−half in microwave safe container. Cover and microwave for 2 minutes or until cheese is melted. Add to ingredients in bowl. Blend well to mix all ingredients. Spray 9−inch pan with cooking spray. Pour casserole mixture into pan. Place in a 350 oven and bake for 30 minutes. Top casserole with Ritz crackers and cheddar cheese and cook for 5 minutes more, or until cheese melts and crackers brown.

Shoney's Country Fried Steak

3 cups water
2 cups flour
2 teaspoons salt
1/4 teaspoon black pepper
4 4 Ounce cube steaks, trimmed, flattened
1−1/2 Tablespoons ground beef, lean
1/4 cup flour
2 cups chicken broth
2 cups milk
1/4 teaspoon black pepper
1/4 teaspoon salt

Put water in medium bowl. Sift flour, salt, and pepper together in another bowl. Dip steaks in water, then in dry mixture. Repeat. Lay coated steaks on wax paper and freeze for 3 hours. Deep fry steaks in 350 degree oil for 8−10 minutes. Drain on paper towels. Brown ground beef in skillet. Stir in flour, then remaining ingredients. Bring to boil, then simmer until thick. Pour gravy over steaks.

Silver Spoon Cafe Spinach Queso Dip

3 Tbs Butter
1/2 Cup Flour
1 Small Onion, chopped
1/3−1/2 Cup Chicken Stock
8 oz. Velveeta Cheese
1/3 Cup Heavy Whipping Cream
10 oz. Frozen Chopped Spinach (thawed − squeeze out excess water)
Dash of Tobasco
Sour Cream

Over medium high heat, melt butter, then saute onions until golden brown. Add flour to make a roux. Add the chicken stock until you have a creamy consistency. Slowly add the Velveeta (cut in small pieces) until melted. When the cheese is melted, add the whipping cream. Stir in the drained spinach. Add the tobasco until you get the desired flavor. Top with sour cream.

Sizzler Cheese Toast

1 Lb. Butter (slightly softened)
8 Oz. Grated Parmesan Cheese
Sliced Italian Bread

In a mixer, cream together the butter and cheese.

1. Preheat a griddle or large frying pan on medium−high.

2. Spread cheese mixture on bread about 1/4" thick.

3. Place bread cheese side down on griddle. Cook until cheese has browned.

Sizzler Fried Shrimp

1 egg, beaten,
1/2 cup milk, lowfat okay
1 cup flour, sifted
1 cup dry bread crumbs
1−1/2 teaspoons salt
1/2 teaspoon dried basil
1/2 teaspoon dried parsley
1/8 teaspoon garlic powder
1/8 teaspoon onion powder
24 each jumbo shrimp, un−cooked, peeled and deveined

Combine egg and milk in bowl. Set aside. Place flour in bowl. Set aside. Combine remaining dry ingredients in bowl. Set aside. Dip shrimp in flour, then in egg mixture, then in bread crumb mixture. Fry shrimp in 350 degree oil for 3−4 minutes. Drain on paper towels.

Snapple Flavored Ice Teas

2 quarts water
3 Lipton Tea Bags

For any of the flavors, boil the water in a large saucepan. When the water comes to a rapid boil, turn off the heat, put tea bags into water and cover. After tea has brewed about 1 hour, pour sugar (or corn syrup) into a 2 qt. Pitcher, then add the tea. The tea should still be warm so the sugar or sweetener will dissolve easily. Add the flavoring ingredients (plus additional water if needed to bring the tea to the 2 quart line. Chill.

For Lemon:
3/4 cup sugar (or 1 16 oz. bottle light corn syrup)
1/3 cup + 2 tbsp Lemon juice

For Diet Lemon:
12 − 1 gram envelopes sweet n' low or equal
1/3 cup + 2 tbsp lemon juice

For Orange:
3/4 cup sugar (or 1 16 oz. bottle light corn syrup)
1/3 cup lemon juice
1/8 tsp. Orange extract

For Strawberry:
3/4 cup sugar (or 1 16 oz. bottle light corn syrup)
1/3 + 1 tbsp lemon juice
1 tbsp. strawberry extract

For Cranberry:
3/4 cup sugar (or 1 16 oz. bottle light corn syrup)
1/3 cup + 2 tbsp lemon juice
2 tbsp Ocean spray cranberry juice−cocktail concentrate

Snickerdoodles

1/2 cup butter (softened)
1/2 cup Crisco butter shortening
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla
2 3/4 cups flour
1/2 teaspoon cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt

Preheat oven to 350 degree. Mix sugar and shortening in a large bowl, until well blended. Then add eggs, mix well, and then vanilla. In another bowl, mix all dry ingredients. Now add dry ingredients into shortening mixture. Mix very well. Refrigerate dough for about 1 hour, this makes it easier to roll and work with.

Mix together 2 tablespoons sugar and 1 teaspoon cinnamon in a small bowl.

Roll dough into small balls, one at a time, and then roll them in the cinnamon sugar mixture until well coated. Place on an ungreased cookie sheet. Bake for 10−12 min. They will look uncooked as they will not turn brown, and will complete cooking as they cool.

Snickers Candy Bar

1/4 cup light corn syrup
2 tablespoons butter
1 tablespoon vanilla extract
1/8 cup peanut butter
1/2 teaspoon salt
3 cups powdered sugar
35 individual Kraft caramels
1 cup dry−roasted unsalted peanuts
1 − 12 oz. bag milk−chocolate chips

With the mixer on high speed, combine the corn syrup, butter, vanilla, peanut butter, and salt until creamy. Slowly add the powdered sugar. When the mixture has the consistency of dough, remove it from the bowl with your hands and press it into a lightly greased 9x9−inch pan. Put in the refrigerator.

Melt the caramels in a small pan over low heat. When the caramel is soft, mix in the peanuts. Pour the mixture over the refrigerated nougat in the pan. Let this cool in the refrigerator.

When the refrigerated mixture is firm, melt the chocolate over low heat in a double boiler or in a microwave oven set on high for 2 minutes. Stir halfway through cooking time. When the mixture in the pan has hardened, cut it into 2x1−inch sections. Set each chunk onto a fork and dip into the melted chocolate. Tap the fork against the side of the bowl or pan to knock off any excess chocolate. Then place the chunks on waxed paper to cool at room temperature, or refrigerate for quicker cooling.

Snickers Cheesecake

3 tablespoons butter, melted
1 1/4 cups graham cracker crumbs
1 tablespoon white sugar
3 (8 ounce) packages cream cheese
3 eggs
3/4 cup white sugar
2 teaspoons vanilla extract
2 (2.16 ounce) Snickers candy bars, chopped

Preheat oven to 350 degrees F. In a small bowl, combine the melted butter, graham cracker crumbs and 1 tablespoon sugar. Press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes. Allow to cool. In a large bowl, cream the 3/4 cup of sugar and cream cheese together until smooth. Add eggs, one at a time, and vanilla. Stir in chopped candy bar, and pour into baked crust. Bake at 350 degrees F for 45 minutes. Let cool and carefully remove the springform pans side. Makes 1 − 9 inch springform pan.

Soup Nazi's Seafood Bisque

2 cups dry white wine
1 bay leaf
1 onion, roughly chopped
1 clove garlic
2 ribs celery
1 lobster, 1 1/2 to 2 pounds
12 medium−size shrimps, in shell
24 mussels, well scrubbed
12 sea scallops
4 cups heavy cream
1 cup milk
1 teaspoon dried thyme
1 tablespoon minced fresh parsley
1/4 teaspoon dried rosemary
1 cup fresh spinach, well rinsed and chopped
1/2 cup grated carrot
salt and freshly ground black pepper to taste
1/2 teaspoon fresh lemon juice

1. Combine the white wine, bay leaf, onion, garlic and celery in a large stock pot over medium heat. Boil. Add the lobster, cover the pot and steam for 10 minutes. Remove the lobster, set aside and cool.

2. Add the shrimps to the boiling broth, cover the pot and steam for 5 minutes. Remove the shrimps with tongs, set aside and cool.

3. Add the mussels, cover the pot and steam until they open, about 5 minutes. Remove the mussels with the tongs, extract the meat and discard the shells.

4. Add 2 cups of water to the liquid in the pot, bring to a boil and add the scallops. Cover the pot, and steam for 3 minutes. Remove the scallops with the tongs.

5. Extract the lobster meat, reserving the shells. Peel and devein the shrimps, reserving the shells. Chop the meat into bite−size pieces, cover and set aside.

6. Return the lobster and shrimp shells to the broth and add 2 more cups of water. Bring to a boil, then reduce heat to simmer for 30 minutes. Strain the broth and return it to the pot. Discard shells.

7. Bring the broth to a simmer over low heat. Add the cream, milk and herbs and simmer until mixture thickens slightly, about 5 minutes. Add the seafood and simmer for 2 minutes. Stir in the spinach and carrots and simmer another 2 minutes to just wilt the spinach. Season with salt, pepper, and lemon juice. Serve hot.

Sour Cream

2 cups light cream
2 Tablespoon buttermilk

Combine cream with buttermilk in hot, clean glass jar with a lid. (Canning jar that has been heating in boiling water, for instance.) Cover tightly and shake gently to thoroughly mix. Let stand in a warm place − like where you put bread to rise) till thickened (24−48 hours). Store, covered in refrigerator. Stir before serving. Use within three weeks. Makes two cups.

Starbuck's Frappuccino

1/2 cup fresh espresso
2 1/2 cups lowfat milk (2 percent)
1/4 cup granulated sugar
1 tablespoon dry pectin

Combine all ingredients in a covered container. Shake until sugar and pectin are dissolved.

Steak & Ale Cajun Chicken Pasta

To prepare the chicken, place 1/2 oz of melted butter on each side of a skinless, boneless chicken breast. Cover each side with cajun seasoning (You can buy it at any supermarket).

Place into a VERY, VERY HOT cast iron skillet, and cook approx. 4 minutes.

Turn chicken, add a 1/2 ladle of butter to cooked side and cook another 4 minutes or until done. Cut into strips with a chefs knife.

The pasta is a simple linguini. Prepare according to package directions.

The sauce is a basic alfredo with cajun seasoning.

Heat some heavy cream in a skillet over med heat, add some parmesan cheese (Shredded not like in the can). When it's melted add some cajun seasoning and more cream if needed to get to desired consistency. Place chicken over cooked pasta, add sauce. Cover with diced tomatoes, green onions and 2 pieces of garlic bread.

Steak & Ale's Burgundy Mushrooms

1 1/4 pounds mushrooms
2 quarts water
1/4 cup lemon juice
4 tablespoons margarine
3/4 cup yellow onions, diced
1/2 cup Burgundy
1 tablespoon beef bouillon granules
1/4 teaspoon garlic powder
1/3 teaspoon ground white pepper

Clean and thoroughly dry mushrooms.
Combine water and lemon juice in covered suacepan. Bring to boil.

In another saucepan, melt margarine and saute onions until glassy (about 5 minutes).

In a bowl, add spices and bouillon to Burgundy. Whisk until bouillon is dissolved. Add wine mixture to onions. Simmer over medium heat about 10 minutes (until alcohol has evaporated). Remove from heat.

Add mushrooms to boiling lemon water. Return to boil. Remove blanched mushrooms from heat and thoroughly drain. Add mushrooms to wine sauce and stir until blended.

Steak & Ale's Bourbon Street Steak

2 Tbls. yellow onion, diced
1/2 cup bourbon
1/2 cup soy sauce
1/2 cup brown sugar
1/2 cup lemon juice
1 1/2 tsp. chopped garlic (about 2 cloves)
4 (10−ounce) New York strip steaks

Mix onion, bourbon, soy sauce, brown sugar, lemon juice and garlic in a small bowl. Stir until sugar is dissolved. Place steaks in a shallow dish large enough for them to be in a single layer. Pour marinade over steaks. Cover and refrigerate for 4 to 8 hours. You may turn steaks occasionally. Remove steaks and discard marinade.
Grill to desired doneness. Makes 4 steaks.

Steak & Ale's Hawaiian Chicken

4−6 Chicken Breasts

Marinade:
1/4 cup soy sauce
1/2 cup + 2 T. dry sherry
1 1/2 cup unsweetened pineapple juice
1/4 c. red wine vinegar
1/4 cup + 2 T. sugar
1/2 tsp. garlic powder

Combine all ingredients and marinate chicken overnight.
Remove and grill, saute or bake. Baste with marinade ONLY during the first several minutes of cooking. Top each breast with a slice of munster or provolone cheese and broil just until cheese starts to melt.

Steak−n−Shake Chili

2 tablespoons oil
1 1/2 pounds ground beef
1/2 teaspoon salt
1 can onion soup
1 tablespoon chili powder
2 teaspoons ground cumin
1/2 teaspoon black pepper
2 teaspoons cocoa
2 cans kidney beans
1 (6 oz.) can tomato paste
1 (8 oz.) can tomato sauce
1 cup cola (Coke, Pepsi, or generic)

Brown ground beef and salt in oil. Put soup in blender, blend for 1 minute. Add all to crock pot. Drain beef and beans before adding to pot. Let simmer on low for 6 hours or on high for 2 hours.

Stouffer's Corn Souffle

2 Eggs
2 Tablespoon Cornstarch
2 Tablespoon Sugar
Salt and pepper
Dash Nutmeg
1 Pound Can cream style corn
1/2 Cup Sour cream
1/2 Cup Milk

With electric mixer beat eggs until foamy. Beat in remaining ingredients as listed. Pour into Pam−sprayed 8" square baking dish. Bake on center rack of preheated 400F oven 35 minutes or until knife inserted comes out clean.

Stouffer's Macaroni and Cheese

2 − 10 ounce packages Stouffer's Frozen Welsh Rarebit (defrosted)
1 cup elbow macaroni
2 teaspoons salt
1 cup sour cream
1/4 cup grated Cheddar cheese

Preheat oven to 400 degrees.

Heat Welsh Rarebit in top of double boiler over rapidly boiling water for 15 to 20 minutes just until hot.

Cook macaroni following package directions. Drain well.

Pour Welsh Rarebit into a 2−quart casserole; add cooked macaroni, salt and sour cream. Stir to combine. Sprinkle with grated cheese. Bake at 400 degrees for 20 minutes.

Stove Top Stuffing

6 cups cubed bread
1 tablespoon parsley flakes
3 cubes chicken bouillon
1/4 cup dried minced onion
1/2 cup dried minced celery
1 teaspoon thyme
1 teaspoon pepper
1/2 teaspoon sage
1/2 teaspoon salt

Preheat oven to 350 degrees.

Bake bread 8 to 10 minutes. In large bowl toss bread with remaining ingredients till evenly coated.

Store in a air tight container. Will keep for 1 to 4 months or 12 months frozen. Cook just like you would for the prepackaged mix. Combine 2 cups stuffing mix with 1/2 cup water and 2 tablespoons melted butter.

Makes 7 cups

Stuckey's Pecan Log Rolls

1/4 cup corn syrup
1/4 cup water
1 1/4 cups sugar
1 egg white
1/8 tsp. cream of tartar
1 tsp. vanilla
1 package(14 oz.) caramels
3 Tbsp. water
2 cups coarsely chopped pecans

Line a 9x5" loaf pan with buttered waxed paper; set aside.
Combine corn syrup, water and sugar in small heavy saucepan. Cook over medium heat , stirring constantly, until sugar dissolves and mixture comes to a boil. Wash down side of pan with pastry brush dipped in hot water frequently, to remove sugar crystals. Add candy thermometer. Continue to cook until mixture reaches the hard−ball stage (255*) Meanwhile, beat egg white and cream of tartar with heavy duty electric mixer, until stiff but not dry. Slowly pour hot syrup into egg white, beating constantly. Add vanilla, beat until candy forms soft peaks and starts to lose its gloss. Spoon fondant into prepared pan. Cut into three strips lengthwise, then crosswise in center. Freeze till firm.
Line a baking sheet with waxed paper, set aside. Melt caramels with water in small heavy saucepan, over low heat, stirring occasionally. Arrange pecans on waxed paper.
Working quickly, drop 1 piece of the frozen fondant into melted caramels to coat. Roll in pecans to completely coat. Place on prepared baking sheet to set. Repeat with remaining fondant pieces, reheating caramel mixture if it becomes too thick.
Cut logs into 1/2" slices. Store in fridge in airtight container between layers of waxed paper or freeze up to 3 months.
Makes six 5" rolls.

Sun Dried Tomatoes

Dried Tomatoes (yields about 1 pint)

Wash carefully and wipe dry:

7 or 8 pounds of firm, ripe (preferably Roma) tomatoes.

Cut out the stem and scar and the hard portion of core lying under it. Cut the tomatoes in half, lengthwise. If the tomato is more than about 2 inches long, cut it in quarters.

Scrape out all of the seeds that you can without removing the pulp.

Arrange the tomatoes, with the cut surface up, on non−stick cookie sheets (glass or porcelin dishes are OK. They will have to withstand temperatures of a few hundred degrees F if you are going to oven−dry the tomatoes). Do *not* use aluminum foil, or bare aluminum cookie sheets. The acid in the tomatoes will react with the metal.

Mix together thoroughly:

1 tsp dried basil
1 tsp dried oregano
1 tsp dried thyme
2 tsp salt.

Sprinkle a small amount of this mixture on each tomato.
(You may customize this mixture to suit your own taste.)

Dry the tomatoes in the oven, dehydrator, or in the sun. Directions follow for each of these methods. However, no matter what method you choose, be aware that not all of the tomatoes will dry at the same rate. They do not all have the same amount of moisture, nor do they experience the same temperature and air circulation while they are drying.

They are done when they are very dry, but still pliable − about the texture of a dried apricot. If dried too long, they become tough and leathery. If not dried long enough, they will mold and mildew, unless packed in oil. So watch them carefully while they dry. Try to remove them on an individual basis, before they become tough.

Here are the drying methods. There is a time listed with each method. This time is approximate, and can vary significantly depending on the

moisture of the tomato. Do *not* rely on this time as more than a rough guide.

Oven−drying (approximately 12 hours):

Bake, cut side up, in 170 F oven for about 3 hours. Leave the oven door propped open about 3 inches to allow moisture to escape. After 3 hours, turn the tomatoes over and press flat with your hand or a spatula. Continue to dry, turning the tomatoes every few hours, and gently pressing flatter and flatter, until tomatoes are dry.

Dehydrator method (approximately 8 hours):

Place the tomatoes, cut side up, directly onto the dehydrator trays. Set dehydrator temperature to about 140 F. After 4 or 5 hours, turn the tomatoes over and press flat with your hand or a spatula. After a few hours, turn the tomatoes again and flatten gently. Continue drying until done.

Sun−drying (approximately 3 days):

Dry in hot weather, with relatively low humidity.

Place tomatoes, cut side down, in shallow wood−framed trays with nylon netting for the bottom of the trays. Cover trays with protective netting (or cheesecloth). Place in direct sun, raised from the ground on blocks or anything else that allows air to circulate under the trays. Turn the tomatoes over after about 1 1/2 days, to expose the cut side to the sun. Place the trays in a sheltered spot after sundown, or if the weather turns bad.

After the tomatoes are dry, store in air−tight containers, or pack in oil.

To pack in oil:

Dip each tomato into a small dish of white wine vinegar. Shake off the excess vinegar and pack them in olive oil. Make sure they are completely immersed in the oil.

When the jar is full, cap it tightly and store at *cool* room temperature for at least a month before using. They may be stored in

the refrigerator, but the oil will solidify at refrigerator temperatures (it quickly reliquifies at room temperature however).

As tomatoes are removed from the jar, add more olive oil as necessary to keep the remaining tomatoes covered.

Swiss Miss Hot Chocolate

1 − 16 oz. box of non fat dry milk
1 Cup Sugar
3/4 Cup cocoa

Sift all ingredients together three times. Store this mixture in a tightly sealed container in a cool place. When ready to use, you can add a couple of heaping tablespoons to hot water.

Sprinkle miniature marshmallows on top.

T.G.I. Friday's Signiture Cocktails

B−52
1 oz Kahlua
1 oz Bailey's Irish Cream
1 oz Amaretto

Pour the Kahlua into a Cocktail glass. Take a teaspoon, touch the edge of the spoon to the inside side of the glass right near the surface of the Kahlua, round back side of the teaspoon up. Gently pour the Bailey's onto the round backside of the spoon.

B−1B
1 oz Vodka
1 oz Kahlua
1 oz Bailey's Irish Cream
1 oz Amaretto

Fill a shaker half full with ice cubes. Pour all ingredients into shaker and shake well. Fill a Highball glass almost full with ice cubes and strain drink into Highball glass. Garnish with a Maraschino Cherry.

DREAMSICLE
1 1/2 cups Bailey's Irish Cream
3 1/2 cups Orange Juice

In a lowball glass combine the two and stir.

FROZEN MUDSLIDE
2 oz Vodka
2 oz Kahlua
2 oz Bailey's Irish Cream
6 oz Vanilla Ice Cream

Blend alcohol with ice cream. Serve in frosted glass.

FROZEN KAHLUA MUDSLIDE
3/4 oz Vodka
1/5 oz Kahlua

1/5 oz Bailey's Irish Cream
1 oz Vanilla Ice Cream
1/4 cup Crushed Ice

Pour all ingredients into a Blender. Blend well at High speed. Pour drink into a Collins glass and garnish with a Maraschino Cherry.

MUDSLIDE
1 1/2 Ounces Vodka
1/5 Ounce Kahlua
1/5 Ounce Bailey's Irish Cream
Fill with Cola

Build in a highball glass over ice.

MUDSLIDE (MUD BOY RECIPE)
5 Ounces Kahlua
5 Ounces Bailey's Irish Cream
5 Ounces Absolut Vodka
2 Ounces Chocolate Syrup

Pour ingredients into a blender filled with ice. Blend on high until smooth.

ORANGE CREAM

6 oz Orange Juice 2 tsp Grenadine 1 scoop
Vanilla Ice Cream
1/4 cup Crushed Ice

Pour all ingredients into a Blender. Blend well at High speed. Pour drink into a Collins glass and garnish with a Pineapple Slice and a Maraschino Cherry.

T.G.I. Friday's Jack Daniels Grill Glaze

1 head of garlic
1 tablespoon olive oil
2/3 cup water
1 cup pineapple juice
1/4 cup teriyaki sauce
1 tablespoon soy sauce
1 1/3 cups dark brown sugar
3 tablespoons lemon juice
3 tablespoons minced white onion
1 tablespoon Jack Daniels Whiskey
1 tablespoon crushed pineapple
1/4 teaspoon cayenne pepper

Cut about 1/2−inch off of top of garlic. Cut the roots so that the garlic will sit flat. Remove the papery skin from the garlic, but leave enough so that the cloves stay together. Put garlic into a small casserole dish or baking pan, drizzle olive oil over it, and cover with a lid or foil. Bake in a preheated 325° oven for 1 hour. Remove garlic and let it cool until you can handle it.

Combine water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar in a medium saucepan over medium/high heat. Stir occasionally until mixture boils then reduce heat until mixture is just simmering.

Squeeze the sides of the head of garlic until the pasty roasted garlic is squeezed out. Discard remaining skin and whisk to combine.

Add remaining ingredients to the pan and stir.

Let mixture simmer for 40−50 minutes or until sauce has reduced by about 1/2 and is thick and syrupy. Make sure it doesn't boil over.

T.G.I. Friday's French Onion Soup

2 Tablespoons butter or margarine
4 cups sliced onion
3 cups beef broth
1−1/2 cups water
1 Tablespoon cooking sherry
1 Tablespoon Worcestershire sauce
1/4 teaspoon black pepper
1 dash dried thyme
1 cup soft croutons
1/2 cup shredded mozzarella cheese

Melt butter in saucepan over low heat. Add onions and cook 20 minutes, stirring occasionally. Add beef broth, water, sherry, Worcestershire sauce, pepper, and thyme to pot. Increase heat and bring to boil, then reduce heat. Cover and simmer for 5 minutes. Divide into bowls. Top with croutons, then mozzarella. Broil until cheese melts and begins to brown.

T.G.I. Friday's Au Gratin Potatoes

4 Large baking potatoes
3 Cups Bechamel sauce (see following recipe)
1 teaspoon salt
1/4 teaspoon white pepper
3/4 cup grated Mozzarella cheese
1/4 cup grated Colby cheese

Bake potatoes in oven at 400 degrees until completely cooked. Cool for 30 minutes at room temperature, then slice into 1/2" thick rounds. Mix together the Bechamel sauce, salt and white pepper. Add remaining ingredients.
Fold in potatoes. Place mixture in covered baking dish in a 300F oven for 1 hour, or until potatoes are hot all the way through. Remove the cover and allow potatoes to brown.

Bechamel Sauce

1 quart half & half
2 ounces flour
2 ounces clarified butter
salt and pepper to taste

In a saucepan, combine the flour and butter. Cook over a low flame, for about 15 minutes until the mixture begins to bubble. Stir frequently so the roux does not color. Gradually add the half & half, stirring out the lumps as it thickens. After the entire amount of half & half has been added, cook for 45 minutes over a low flame, stirring occasionally to keep the mixture from sticking to the saucepan. Season to taste with salt and pepper.

T.G.I. Friday's Sizzling Vegetable Fajitas

8 oz. chopped cilantro, for pesto
3 cloves garlic, for pesto
1/2 cup olive oil, for pesto
salt and pepper, to taste, for pesto
2 oz. freshly grated Parmesan cheese, for pesto
1 medium onion, sliced
1/2 tbsp. margarine
carrots, zucchini and yellow summer squash, cut julienne−style
broccoli and cauliflower, cut into small florets
green pepper and mushrooms, thinly sliced
snow peas, whole
juice of 1/2 lemon
3 flour tortillas, warmed
lime wedge, for garnish

To make pesto, put cilantro and garlic in a food processor and process until finely chopped. With machine on, gradually add olive oil. Season and blend in cheese.

Slice enough onion to equal about 1/2 cup. Saute with margarine in a small cast−iron skillet over medium−high heat. Cook past translucent stage until browned, about six to eight minutes.

Prepare about 2 cups of vegetables −− the combination depends on personal taste. Cook all vegetables except mushrooms in lemon juice and 2 tablespoons of pesto over medium to medium−high heat. When almost at al−dente stage, add sliced mushrooms. Continue cooking for about one minute. (The remaining pesto can be refrigerated for future use.)

Place vegetable mixture over sizzling onions, then spoon vegetable−onion mixture into center of warmed tortillas. Top with condiments (guacamole, sour cream, shredded Cheddar cheese, salsa) to taste, then roll up tortillas.

T.G.I. Friday's Soy Dressing

1/3 Cup Peanut Oil
1/3 Cup Cider Vinegar
1/3 Cup Water
2 Tbsp. Soy sauce
2 Tbsp. Green Onion stems
1 Tbsp. Honey
1/2 Tsp. Prepared hot mustard

Combine all ingredients in a jar with a tight−fitting lid;
shake the jar vigorously to combine ingredients thoroughly.
Keep refrigerated and covered to use within a few weeks.
Shake before using.

T.J. Cinnamon's Cinnamon Rolls

Dough:

2 pkgs. active dry yeast
1/2 cup warm water (105 to 115 degrees)
1/3 cup sugar
1/2 teaspoon sugar
4−5 cups all−purpose flour, divided
1 teaspoon salt
1 cup milk, scalded and cooled to 110 degrees
1/3 cup vegetable oil
2 eggs, room temperature

Filling:

1/2 cup butter or margarine, softened
1 cup firmly packed brown sugar
1/2 cup sugar
2 tablespoons cinnamon

Icing:

1 cup confectioners' sugar
2−3 tablespoons warm milk
1 teaspoon vanilla

For dough, dissolve yeast in water with 1/2 teaspoon sugar. Let stand 5 minutes. In mixing bowl, combine 3 cups flour, 1/3 cup sugar and salt. At low speed, gradually beat in milk, oil, eggs, and yeast mixture; beat until well blended. Beat in additional our, about 1 1/2 cups, until dough pulls away from sides of bowl.

On floured surface, knead dough until smooth and elastic, 8−10 minutes. Place in greased bowl, turning to grease top. Cover and let rise in warm, draft−free pace until doubled in bulk, about 1 hour.

For billing, beat all ingredients together until smooth. Set aside.

Grease 2 (9−inch) round cake pans. On lightly floured surface, roll dough into an 18− by 10−inch ectangle Spread with filling. Roll tightly from long side. Cut into 14 (1 1/4−inch) slices. Place 1 roll cut side up in center of each pan. Arrange remaining rolls in a circle of 6 around center roll. Cover

and let rise until doubled in bulk, 30 to 40 minutes.

Preheat oven to 350 degrees. Bake 25 to 30 minutes, until golden brown. Cool in pans 10 minutes. Invert onto wire racks, then invert again to cool.

For icing, whisk all ingredients until smooth. Drizzle over cooled rolls.
Rolls can be made ahead. Wrap well and freeze up to 1 month. Thaw, wrapped, at room temperature.

Taco Bell Hot Sauce

6 oz. Can Tomato Paste
3 cups Water
2 tsp. Cayenne pepper
1 1/2 Tbls. Chili powder
2 1/2 tsp. Salt
2 tsp. Cornstarch
2 tsp. Distilled white vinegar
1 Tbls. Minced dried onion
2 Tbls. Canned jalapeno slices

1. Combine the tomato paste with the water in a saucepan over medium heat. Stir until smooth.
2. Add the cayenne pepper, chili powder, salt, cornstarch, vinegar, and dried onion and stir.
3. Chop the jalapeno slices very fine. You can use a food processor, but don't puree.
4. Heat the mixture to boiling. Continue to stir about 3 minutes and remove from the heat.
5. Let the sauce stand until cool, and then put in a tightly sealed container and refrigerate.

Taco Bell Chalupa Supreme

1 pound ground beef
1/4 cup flour
1 tablespoon chili powder
1 teaspoon paprika
1 teaspoon salt
1 tablespoon dried minced onion
1/2 cup water
Flat bread (pita will work)
Oil for deep−frying
Sour Cream
Shredded lettuce
Shredded Cheddar/Jack cheese
Diced Tomatoes

Mix dried onion with water in a small bowl and let stand for five minutes. Combine ground beef, flour, chili powder, paprika, and salt. Mix well. Add onions and water. Mix again.
In a skillet, cook beef mixture until browned. Stir often while cooking so no large chunks form; it should be more like a paste. Remove from heat and keep warm.
In a deep−fryer (or you can use a skillet) deep fry the bread for 30 seconds. Let drain on absorbent towels.
Build Chalupas starting with meat, then sour cream, lettuce cheese, and tomatoes in that order. Top with hot sauce or salsa if desired.

Taco Bell Crispitos

1/8 Cup Cinnamon
1/2 Cup Sugar
10 Flour Tortillas
Oil to fry with

Mix together cinnamon and sugar very well. In a dutch oven, or large skillet heat the oil to 350 degrees. If you do not have a thermometer, you can set it on medium high, but be carefull to watch that it doesn't get too hot and begin to smoke. Quarter the tortillas and deep fry 2−4 at a time. Allow them to cook on one side for about 30 seconds or unitl golden brown, turn over, and repeat. When both sides are brown take out, and place on paper towels to drain. While the tortillas are draining liberally sprinkle with cinnamon and sugar mixture. These are really great with honey.

Taco Bell Sante Fe Gordita's

Sante Fe Sauce:
2 Tbs. mayonaise
2 Tbs. chili sauce
1 tsp lemon juice
2 tsp vinegar
Mix all ingredients together and chill.

Black Bean and Corn Salsa:
1 can black beans drained
1 small can whole kernal corn; drained
1 large red bell pepper; finely diced
1/2 onion; finely diced
2 tbs fresh cilantro; finely chopped
Mix all ingredients together and chill.

Slice cooked chicken breasts (leftovers!) into thin strips.
Pan grill flat bread (pita) on both sides until hot and flexible (microwave will work, but slightly drier).

Spread Sante Fe sauce on bread. Add Chicken.
Top with Bean Salsa, and cheese of your choice.

Taco Bell Green Sauce

1 lb. fresh tomatillos
3 large jalapeno peppers, seeded
1 medium onion, chopped
2 cloves garlic
6 sprigs of cilantro, stems removed
2 cups chicken broth
1 Tbl. vegetable oil

Husk tomatillos and cut in half. Stem and half peppers. Boil tomatillos and peppers in chicken broth for 10 minutes. Strain, reserving broth. Combine tomatillos, peppers and remaining ingredients, except for the oil, in a blender and mix until almost smooth. Heat oil in frying pan until very hot. Add the tomatillo mixture and cook for 4−5 minutes, stirring constantly until dark and thick. Add reserved broth to mixture and bring to a boil. Reduce heat and cook until thickened, about 10 minutes, stirring occasionally.

Teriyaki Sauce

1 cup soy sauce
5 Tablespoons ketchup
1 cup sugar
1/3 cup cornstarch dissolved in 1/3 cup water
1 cup sake or dry sherry
3 Tablespoons apple juice
one pinch black pepper

Combine all ingredients in a saucepan, except cornstarch mixture. Cook for 10 minutes over medium heat. Gradually stir in dissolved cornstarch solution until mixed well. Continue cooking until thickened. Stir well before serving.

Thomas English Muffins

1 lb. All−purpose or bread flour
1 teas. Salt
1 1/2 Tbl. Dry yeast
1 teas. Sugar
1 cup Warm milk
2 oz. Butter, melted

Sift the flour and salt into a bowl and leave in a warm place. Dissolve the yeast and sugar in warm (105 F) milk (M−Waved). Let froth, then mix in the butter. Stir all the liquid into the warm flour and beat well until smooth and elastic. Cover and proof in a warm place for 50 minutes or until doubled in bulk. Turn onto a well−floured board and knead, working a little more flour if necessary to make the dough easier to shape. Round up the dough, roll into a thick sausage shape and (using the sharpest knife you have) slice into 8 to 10 portions, each about 1 1/2 to 1 3/4 inch thick. Shape each one into a round with straight sides. Put onto a greased baking sheet. Cover (use greased plastic wrap) and put in a warm place to proof for 30−40 minutes or until springy to the touch. Leave room for expansion and be careful not to over−proof, as the muffins will get flabby and lose their shape. Warm and grease the bakestone lightly. Lift the muffins carefully onto the bakestone and cook over very moderate heat for 8−10 minutes until pale gold underneath. Turn and cook the other side. Wrap in a cloth and keep warm if cooking in batches. To serve, insert a knife in the side, pull the top and bottom slightly apart, and insert slivers of butter.

Tiger Sauce

1 (pint jar) Pickled Hot Peppers
1 (29 Ounce can) Tomato Puree (with Basil or other Spices)
1 (6 oz.) Tomato Sauce
1/2 (quart bottle) Red Wine Vinegar
1 (6 Ounce bottle) Louisiana Hot Sauce (3 oz. for milder sauce)
1/2 Teaspoon Garlic Power
1 Tbs. MSG (Accent)
4 Tbs. Red Pepper Flakes (2 Tbs for milder sauce)
1/2 (18 Ounce bottle) Hickory Flavored Barbecue Sauce
(Makes about 1 Gallon)

Remove peppers from jar, saving vinegar in a very large mixing bowl. Cut the stems from the peppers and discard. Place peppers in food processor, or blender, and puree very smooth. Empty contents of blender into mixing bowl with vinegar. Add all the remaining ingredients into the bowl, and whisk until all ingredients are evenly blended. Bottle and store. Easiest to use when stored in empty small bottles saved from Soy Sauce, Teriyaki Sauce, etc. Just clean the bottles and remove the old labels.

Tony Roma's Baby Back Ribs

Begin the day before, by preheating the oven to 500 degrees (that's right). I normally use two racks of baby back pork ribs (they may be dry−rubbed or just use salt and pepper). Take a 2−piece broiling pan, pour about 1/2 inch of water in the lower portion and put the upper half, the part with the drain holes, in place. Now, lay the two racks of ribs side by side on top. Avoid overlapping them or hanging them off the edge of the pan. Form a tent and seal tightly around the perimeter of the broiler with extra heavy−duty aluminum foil. You may need to fold two sheets together to get enough width. It is crucial that the seal is tight! If the water evaporates, the end product will suffer (not to mention you and your guests). Also, make sure that the foil does not lay on the ribs.

Bake for one hour, exactly. This essentially steams the ribs at high temp. Cool the ribs, still covered, remove them from the pan, then wrap tighly and chill overnight in the fridge. This step is important. The ribs must be cold for the next phase. You can reserve the liquid, which is basically rib stock, reduce/strain and add to the barbecue sauce if you like. It adds a unique, meaty flavor.

Start your grill. I prefer charcoal, you may prefer wood or gas. You want a hot grill for this and you'll need to be attentive because timing is of the essence here. Place the racks on the grill and when they reach a golden, bubbly stage (3−4 min.), turn them and coat with a good barbecue sauce. Bullseye Original works well, but I've found that any quality sauce will do fine, so use your favorite. After the other side has browned, turn and coat it. Cook the sauce into the ribs for a couple of minutes on each side, then remove, slice and serve. A word of caution: The ribs will be so tender that the meat will literally fall off the bone when you try to turn the racks on the grill. It is helpfull to have two sets of large tongs and be very, very gentle.

Tony Roma's Onion Rings

6 each White onions
1 cup Milk
3 each Eggs, beaten
Salt
2 cups Pancake mix

Slice the onions crosswise and separate into rings.
Combine milk, eggs, and salt to taste in mixing bowl.
Soak the onions in the mixture about 30 minutes.
Place pancake mix in a shallow bowl.
Heat oil for frying in skillet to 375 degrees.

Remove the onion rings from milk mixture, dip in pancake mix and place in hot oil. Fry rings until golden brown and drain on paper towels. Pack fried onion rings solidly, but loosely, without pressing, into an 8x4" loaf pan. Bake at 400 degrees 10 to 15 minutes. Turn onto serving plate.

Tootsie Rolls

1 Cup Sugar
1/2 Cup light corn syrup
2 Tablespoons shortening
4 teaspoons cocoa
2 Tablespoons evaporated milk
1/2 teaspoon vanilla

In a bowl, combine sugar, shortening and cocoa. Mix well, and pour into a saucepan. Bring to a boil, and then simmer until temperature reaches 275 degrees (you will need a candy thermometer). Allow to cool for about ten minutes; add the evaporated milk and vanilla. Use an electric mixer to beat until very thick. Scrape candy onto a lightly greased cookie sheet and allow to cool. When cool, mold pieces into desired size and shape.

Twix Bars

35 individual Kraft caramels
1/4 cup water
1 box Nabisco Lorna Doone shortbread (about 40)
2 − 12 oz. bags milk chocolate chips

Combine the caramels with the water in a small pan and melt over low heat. Place the shortbread cookies side by side on an ungreased cookie sheet. Spoon a small amount of caramel onto each cookie. Refrigerate cookies until the caramel is firm.

In the meantime, in a double boiler over low heat, melt the chocolate chips. You may also use the microwave for melting the chocolate. Just heat the chips for 1 minute on high, stir, then heat for another minute.

Remove the cookies from the refrigerator. Rest each one on a fork and dip it into the chocolate. Tap the fork on the side of the pan or bowl to knock off any excess chocoloate. Then place each one on a sheet of waxed paper and let them cool at room temperature (65−70F). This could take several hours, but the bars will set best this way. If you want to speed up the process, put the candy in the refrigerator for 30 minutes.

Uncle Ben's Seasoned Long Grain & Wild Rice

DRY MIX:
1 Tablespoon Chicken bouillon powder
1 Teaspoon Dry chopped onion
1/2 Teaspoon Dry minced parsley
1/4 Teaspoon Garlic powder
1/4 Teaspoon Onion powder
1 Teaspoon Ground turmeric
1/2 Teaspoon Ground cumin
1/4 Teaspoon Ground ginger
1/2 Teaspoon Black pepper
1−1/2 Teaspoon Seasoned salt

RICE MIXTURE:
2 Cup Water
2 Tablespoon Butter or margarine
1 Cup Premium Minute Rice
1/3 Cup Dry wild rice

Combine all of the ingredients as listed in Dry Mix in medium saucepan. Add to this water, butter, rice and dry wild rice. Bring to boil. Stir once or twice just to combine. Cover pan with lid tightly. Simmer gently 8 to 10 minutes or until almost all liquid has been absorbed. Makes 3 cups cooked rice.

V−8 Juice

8 carrots, cut into chunks
4 stalks celery, cut into chunks
6 tomatoes, cut into chunks
1 bunch fresh spinach
handful of parsley
1/2 a white onion
1 fresh, raw beet, cut into chunks
1 or 2 cloves fresh garlic

Run all ingredients through your juicer. Stir, chill, stir and serve.

Vanilla Extract

2 vanilla beans (cut in half lengthwise and then chopped)
1/2 cup brandy
1/4 cup water

Combine the ingredients in a 1/2 pint mason jar and set aside to steep for at least 3 days.

Waldorf Astoria Fresh Pea Soup

2 pounds fresh pea pods shucked
    which should yield 1−1/2 cups fresh peas
2 1/2 tablespoons butter
1/2 onion, diced
3 cups water
salt and pepper to taste
2 tablespoons extra virgin olive oil
juice of one lemon

Shuck peas and reserve the pods. Bring 3 cups of salted water to a boil and cook peas for 1 minute. Strain peas, reserving water and place peas in ice water.

In a two quart sauce pan, melt 1 tablespoon butter and gently cook onion until translucent. Add the pods, pea cooking liquid and salt and pepper. Simmer for two minutes. Strain liquid into a blender. Add cooked peas and puree. Add 1 tablespoon butter and 2 tablespoons olive oil, salt, pepper and lemon juice and blend. Serve immediately, or chill and reheat when ready to serve.

Waldorf Astoria Olive And Lemon Potatoes

2 pounds Yukon gold or Idaho potatoes, scrubbed clean and dried
3 tomatoes, washed and dried
5 Gaeta olives, chopped
juice of 1 lemon
1/2 bunch parsley, chopped
2 tablespoons olive oil
3 tablespoon butter
salt and pepper

Cut tomatoes in half. Toss with olive oil and season with salt add pepper. Place cut side down on a baking sheet and cook in a 250 degree oven for 4−5 hours or until they dry and shrink to half of their original size. Remove from oven, let cool and chop.

Bake potatoes in a 375 degree oven for one hour. Cool slightly and peel and mash with a fork. Add all the other ingredients including oven dried tomatoes. Adjust seasoning and serve with chicken.

Waldorf Hotel's Waldorf Salad

1 cup walnut halves
1/2 cup mayonnaise
1/4 cup plain yogurt
1 teaspoon prepared mustard
Pinch of dry mustard
Juice of 1/2 lemon
4 to 6 tart apples, peeled, cored, and diced (2 cups)
1 to 2 cups finely diced inner ribs celery
(white part only), leaves reserved
Salt and freshly ground black pepper
2 bunches tender greens, such as arugula, baby kale,
or pepper cress, washed and dried
2 tablespoons olive oil
1 tablespoon fresh lemon juice

Preheat the oven to 325F.

Spread the walnuts on a baking sheet and toast in the oven
for 4 to 5 minutes, until aromatic and lightly toasted.
Let cool.

Combine the mayonnaise, yogurt, both mustards, and the lemon juice
in a large bowl. Fold in the apples and diced celery and
season with salt and pepper.

Put the salad greens in a large bowl. Add the olive oil and lemon juice,
season with salt and pepper, and toss well. Divide the greens among four
plates. Spoon the apple mixture onto the greens and sprinkle with the
toasted walnuts and reserved celery leaves.

Walnettos Caramels

2 cup brown sugar
2 cup white sugar
3/4 lb. butter
16 oz. bottle white Karo syrup
1 can Eagle Brand sweetened condensed milk
2 tsp. vanilla
1 cup chopped walnuts (optional)

Put the above ingredients in 4 quart cooking kettle except vanilla and nuts. Bring to 245 degrees on candy thermometer. Remove from heat, add vanilla and nuts. Pour onto greased jelly roll pan, 12"x17". Let cool naturally. When cool cut into squares with kitchen shears and wrap individually in non−stick wax paper.

Wendy's Chicken Caesar Fresh Stuffed Pita

Dressing:
1/2 cup water
1/8 teaspoon dry, unflavored gelatin
1/3 cup white vinegar
1/2 cup olive oil
1/2 teaspoon finely minced red bell pepper
1/2 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon worcestershire sauce
1/8 teaspoon coarse ground black pepper
dash parsley
dash oregano
dash thyme
dash basil
1 tablespoon grated Romano cheese
1 tablespoon grated Parmesan cheese
2 tablespoons egg substitute

2 boneless, skinless chicken breasts
salt
pepper
6 cups romaine lettuce, chopped
1/4 cup red cabbage, shredded
1/4 cup carrot, shredded
4 pita breads
4 teaspoons shredded, fresh parmesan

Make the dressing by first dissolving the gelatin in the water. Heat the mixture in the microwave on high for two minutes or until it begins to rapidly boil. Add the vinegar, then whisk while adding the oil. Add bell pepper, salt, garlic powder, worcestershire, black pepper, parsley, oregano, thyme and basil. Let dressing cool for about 15 minutes before adding cheeses and egg substitute. Whisk until slightly thicker, then chill. Overnight refrigeration makes the dressing thicker.

Preheat a barbecue or indoor grill to medium heat. Salt and pepper the chicken, then grill it for 5 minutes per side, or until done. Remove chicken from the grill and dice it.

While chicken cooks, prepare the salad by combining the

romaine lettuce, red cabbage and shredded carrot in a large bowl and toss. Prepare the sandwiches by first microwaving each pita for 20 seconds. Fold each pita in half like a taco, then add 1 to 1 1/2 cups of the romaine salad into the bread. Add about 1/3 cup of diced chicken on top of the salad in the pita. Pour about a tablespoon of dressing over each sandwich. Sprinkle about a teaspoon of shredded fresh parmesan on top of each one and serve.

Wendy's Chili

1 pound ground chuck
1 15−ounce can of diced tomatoes (liquid included)
1 15−ounce can of red kidney beans (liquid drained)
1 15−ounce can of pinto beans (liquid drained)
1 8−ounce can Hunt's tomato sauce
1/2 medium white onion, diced
1 4−ounce can diced green chilies (with liquid)
2 Tablespoons chopped celery
2 Tablespoons chili powder
1/2 Tablespoon ground cumin
1 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon garlic powder
1 cup water

1. Brown the ground chuck over medium heat, breaking into small pieces with the spatula. Add a dash of salt and pepper while cooking.

2. Empty the cooked meat into a spaghetti strainer, and rinse well under very hot water. This removes the bulk of the fat.

3. Transfer the beef into a dutch oven, and add the remaining ingredients. Stir together to combine thoroughly.

4. Over medium heat, bring to a simmer. Reduce the burner to low, and continue simmering 50−60 minutes, stirring occasionally.

Wendy's Frosty

1 cup Milk
1/2 cup Nestle's Quik
3 cups Softened Vanilla ice cream
place in refrigerator for 1 hour

Blend Milk and Quik for 10 seconds on high speed.
"Pulse" in the ice cream until barely mixed.

Wendy's Spicy Chicken Fillet Sandwich

6−8 cups vegetable oil
1/3 cup Frank's Original Red Hot Pepper Sauce
2/3 cup water
1 cup all−purpose flour
2 1/2 teaspoons salt
4 teaspoons cayenne pepper
1 teaspoon coarse ground black pepper
1 teaspoon onion powder
1/2 teaspoon paprika
1/8 teaspoon garlic powder
4 chicken breast fillets
4 plain hamburger buns
8 teaspoons mayonnaise
4 lettuce leaves
4 tomato slices

1. Preheat 6−8 cups of oil in a deep fryer to 350 degrees.

3. Combine the pepper sauce and water in a small bowl.

4. Combine the flour, salt, cayenne pepper, black pepper, onion powder, paprika and garlic powder in another shallow bowl.

5. Pound each of the chicken pieces with a mallet until about 3/8−inch thick. Trim each breast fillet if necessary to help it fit on the bun.

6. Working with one fillet at a time, coat each piece with the flour, then dredge it in the diluted pepper sauce. Coat the chicken once again in the flour mixture and set it aside until the rest of the chicken is breaded.

7. Fry the chicken fillets for 8−12 minutes or until they are light brown and crispy. Remove the chicken to a rack or to paper towels to drain.

8. As chicken is frying, prepare each sandwich by grilling the face of the hamburger buns on a hot skillet over medium heat. Spread about 2 teaspoons of mayonnaise on the face of each of the inverted top buns.

9. Place a tomato slice onto the mayonnaise, then stack a leaf of lettuce on top of the tomato.

10. On each of the bottom buns, stack one piece of chicken.

11. Flip the top half of each sandwich onto the bottom half and serve hot.

Makes 4 sandwiches.

Wheat Thins

1 3/4 cup Whole wheat flour
1 1/2 cup White flour
1/3 cup Oil
3/4 teas. Salt
1 cup Water

1. In large mixing bowl, combine the flours and thoroughly mix.

2. In separate bowl blend the oil, salt, and water.

3. Add liquid mixture to dry, mixing well but as little as possible.

4. Roll as thin as possible on unoiled cookie sheet − not more than 1/8" thick. Mark with knife for size crackers desired, but do not cut through. Prick each cracker a few times with fork. Sprinkle lightly with salt or onion salt, if desired.

5. Bake at 350F until crisp and light brown, about 30 minutes.

6. When cool, separate into individual crackers.

White Castle Sliders

Get a pound of 85% lean ground beef, and divide into 16 equal sized pieces. Form each into a 2−1/2 inch square patties. Do this on waxed paper. Make the patties very thin. Then "cookie−cut" five holes in each pattie.
(the pattern should resemble 5 on a dice) A CLEAN pen cap works nicely. Freeze these 16 patties. (It'll make it easier later)

BUNS: the buns are also small. My grocer has dinner rolls the exact size I need, but you might have to create your own using hot dog buns. One hot−dog bun makes two White Castle buns. Simply cut in half (through top and bottom) and then cut off the rounded sides to make them square.

COOKING: This is key. You need to finely chop a medium white onion. On a pre−heated 375 degree electric griddle, lay about 1−1/2 Tablespoons of onion for each patty you want to cook (generously spray with non−stick spray like Pam first) The onions should only be "one deep" if you will. Immediately place frozen patty directly on top of onions and press down. Cook for about 4 minutes right on top of the onions. The holes in the beef will allow the steam to cook the top side. (You don't flip)
Add a dash of salt and a pinch of pepper to each patty while they cook. Remove and place on UNTOASTED buns.

Wicker's BBQ Sauce

1 1/4 cups Cider vinegar
1 tsp. black pepper
2 1/2 tsp. salt
1 1/2 tsp. sugar
4 tsp. chili powder
1 tsp. dry mustard
1 tsp. paprika
1/2 tsp. ground cumin

Combine all ingredients and cook for 5−10 minutes to dissolve spices. Use as a marinade and basting with your favorite BBQ recipe.

Wonder Bread

1 1/4 cups water
4 1/2 teaspoons dry yeast
2 tablespoons sugar
2 teaspoons salt
1/4 cup unsalted butter − melted
4 cups unbleached all−purpose flour
1/4 cup semolina
(or, another 1/4 cup all−purpose or bread flour)
melted butter for glazing

Process ingredients on the dough cycle in your machine.
Gently deflate dough. Form into an oblong loaf and place in a lightly greased 9" x 5" loaf pan. Place entire affair in a large plastic bag. Allow to rise until the dough is about 1 inch above pan rim. Brush with melted butter.
Preheat oven to 350F.
Bake 30 to 35 minutes until evenly browned.

Worcestershire Sauce

1 Tablespoon Olive oil
6 Ounce Peeled fresh horseradish chopped
2 Medium White onions; chopped
3 Tablespoon Minced jalapeno pepper
3 Tablespoon Minced garlic
1 Teaspoon Coarsely ground black pepper
2 Cups Water
4 Cup Distilled white vinegar
1 Cup Molasses
2 Cup Dark corn syrup
1 Ounce Chopped anchovy fillets, drained
12 Whole cloves
1 Tablespoon Salt
1 Lemon; peeled

In a medium saucepan, heat oil over medium heat and add horseradish, onions, pepper and garlic. Saute until translucent, 5 to 8 minutes. Add all other ingredients. Bring to a boil. Turn heat down, and simmer 1 hour.

Strain through a double thickness of cheesecloth and store in a wooden cask, if possible. This is best if allowed to mature about a month before using.

York Peppermint Patties

1 (14−ounce) can Eagle Brand Sweetened Condensed Milk
1 tablespoon peppermint extract
green or red food coloring, optional
6 cups confectioners' sugar
Additional confectioners' sugar
1 − 16 oz. bag semi−sweet chocolate chips

In large mixer bowl, combine Eagle Brand, extract and food coloring if desired. Add 6 cups sugar; beat on low speed until smooth and well blended. Turn mixture onto surface sprinkled with confectioners sugar. Knead lightly to form smooth ball. Shape into 1−inch balls. Place 2 inches apart on wax paper−lined baking sheets. Flatten each ball into a 1 ½−inch patty. Let dry 1 hour or longer; turn over and let dry at least 1 hour.Melt the chocolate chips in a microwave set on high for 2 minutes. Stir halfway through the heating time. Melt thoroughly, but do not overheat. Melting the chocolate chips can also be done using a double−boiler over low heat. With fork, dip each patty into warm chocolate (draw fork lightly across rim of pan to remove excess coating). Invert onto wax paper−lined baking sheets; let stand until firm. Store covered at room temperature or in refrigerator.

Zwieback

1 Package (2−1/4 teaspoons) active Dry yeast
1/4 Cup Plus 1/2 teaspoon sugar
1/4 Cup Warm water
1 Cup Plus 2 Tablespoons milk
4 Tablespoon (1/2 stick) butter or Margarine
1/2 Teaspoon Vanilla extract
1/8 Teaspoon Ground mace
1/8 Teaspoon Ground cinnamon
1/8 Teaspoon Ground nutmeg
1 Egg, lightly beaten
3 3/4 Cup All−purpose flour
2 Tablespoon Butter, melted, for glazing

The method for making Zwieback is quite different from that for most other crackers. "Zwieback" means "twice baked." First you bake a yeast bread, aromatically flavored with nutmeg, cinnamon, vanilla, and mace. Then you slice it and slowly dry the slices in a slow oven. For convenience, make the bread over a two−day period. Bake the bread the first day and dry it the second. If stored in an airtight container, Zwieback will keep almost indefinitely. In a small bowl, combine the yeast with 1/2 teaspoon of the sugar and the warm water. Set aside in a warm place until the mixture starts to foam, about 5 to 10 minutes. In a small saucepan, mix the milk and the remaining 1/4 cup of the sugar. Add the 4 Tablespoons butter and heat until the butter has completely melted. Transfer the mixture to a bowl and allow to cool to lukewarm. In a large bowl or in the food processor, combine the cooled milk mixture with the yeast mixture. Stir in the vanilla. Add the mace, cinnamon, and nutmeg and mix well. Beat in the egg. Slowly add the flour, adding just enough to make a smooth dough that is not sticky. If mixing by hand, the dough will become too stiff to stir, and you should knead in the last of the flour with your fingers. Then knead well for at least 5 minutes, forming the dough into a ball. If using a food processor, pulse until the dough comes together in a ball. Place the dough in a large, lightly oiled bowl and turn it over to coat all sides. Cover with a damp towel and set the dough in a warm place until it has doubled in bulk, about 1−1/2 to 2 hours. Punch the dough down and knead a few strokes. Cover and allow the dough to double in size again, 30 to 45 minutes. Punch the dough down and turn it out onto a lightly floured surface or pastry cloth. Knead about 30 seconds to remove the air. Divide the dough into 3 equal portions. With your hands, roll each into a smooth cylinder or loaf about 2 inches thick and 9 inches long. Place the loaves crosswise on a lightly greased or

parchment−lined baking sheet, leaving at least 3 inches between the loaves. Brush all exposed surfaces of each loaf with the melted butter. Set the baking sheet in a warm place and let the loaves rise until doubled in bulk, about 30 minutes. Preheat the oven to 375F. Bake the risen loaves for 25 to 30 minutes, or until the bottoms are reddish brown and make a hollow sound when thumped. Allow the loaves to cool thoroughly on racks. Preheat the oven to 200F. Cut the cooled loaves into 1/2−inch slices. Place the slices flat on the baking sheet and allow them to dry out in the oven for 45 to 60 minutes, or until thoroughly dry. Check occasionally and turn the slices over as they dry on one side. When dry, raise the oven temperature to 300F. for 10 to 20 minutes to brown the Zwieback slightly. Cool on a rack. Yield: 40−50.